

Appetizers



Mother's Picnic 2006, Apron Lady Program

Apparently there was a play sponsored by the Whippoorwill Club with a large cast, including husbands. The play cover says it was in April of 1908, titled "Union Depot For a Day," and they had a "comic program" in 1911.



Union Depot for a Day

Cast of Character

Ticket Agent	George Wray	Prof. Learned	Ira Chamberlin
Depot Master	Louis Meyers	Woman with baby	S. Edna Meyers
Joe Gamu, bootblack	Beulah Anderson	Prima Donna	Mary C. Meyers
Women who would not take a 'bus.....	Eva Albright	Members of opera company	Eva Hawk, Fern Stoner and Frank Zeller
Mrs. Martha Chattermuch	Oda Ramsey	Mrs. Needy	Mable Snively
Her Daughter Maria.....	S. Edna Meyers	Her three children	Hazel, Blanch and Alfred Meyers
Strolling Italians, Two singers, Jessie Anderson and Oral Ramsey		Two Autoist	Jack Meadows and Cree Lininger
Aunt Amelia Saylittle.....	Effie Lininger	Dick Carson	Willie Green
Nephew Willie	Alton Zeller	Miss Araminta Fishwell	Mattie Stoner
Uncle Joshua Hayseed	Dail Anderson	Joseph Smith (widower).....	Ed Bowman
Aunt Sarah, his wife	Mable Zeller	His four children ..	Ethel Sloanan, Irwin Mey- ers, Leora Meyers and Dewight Albright
Deacon Longface	Frank Zeller	Country Bridegroom, Hiram	Ray Lininger
Three School girls, Lil	Mary Beacon	Country Bride, Barbara.....	Mary Beacom
Fol.....	Mable Snively	Bride's sister, Lucinda.....	Inez Stoner
Fan	Inez Stoner	Her Beau, Lemuel	Oral Ramsey
Dude.....	Oral Ramsey	Miss Beaconstreet of Boston ..	Leverne Beacom
Mrs. Garrubus	Faye Meyers	Miss Helen Flighty	Mable Zeller
Two Nuns	Grace George and Ora Crozier	Her Aunt, Martha Ancient	Ferne Stoner
Mr. Henpeck	Howard Anderson	Harry Field, her lover	Frank Zeller
Mrs. Henpeck	Linnie Lininger	Group of college boys, Phil ..	Clarence Green
		Hal	Cree Lininger

Quarantine.
Ernest Myers is fitting a carload of hogs for market, and will soon have them ready for shipment.
J. Kohl has just returned from New Mexico, where he invested in a half section of land.
Farmers are now busily engaged in preparing their ground for corn planting, and the ground is in splendid condition for working.
A large number of our people attended the play entitled "The Union Depot" given by the young ladies of the Whippoorwill Club at North Liberty on last Saturday evening.
Iowa City Press Citizen 4/17/1908

A large number of people from this community attended the high school play at Iowa City.
Mr. and Mrs. Samuel Lininger visited with their son, Alva Lininger, at Marion and will return in a few days.
A son came to the home of Lester Stoner March 28.
The Whippoorwill club is making plans for a comic program which will be given at the next meeting.
Mrs. Cree Lininger and Mrs. Glen Myers will entertain the members at the next meeting.
Mrs. M. F. Stoner is improving at this writing.
Mrs. Samuel Ranshaw has been on the sick list.
Mrs. Daniel Green is quite sick at this writing but her friends hope she may have a speedy recovery.
Charles Colony, Jr., is having some tiling done these days before farming is in full blast.
ICP Citizen 4/1/1911

Hanky Panky

1 lb. ground beef
1 lb. sausage (like Jimmy Dean)
1 lb. Velveeta cheese
¼ tsp. garlic salt

Margaret Morgan

¼ tsp. oregano
1 Tbsp. Worcestershire sauce
1 loaves party rye bread

Brown beef and sausage in skillet. Drain well. Add cheese, diced, garlic salt, oregano and Worcestershire. Heat and stir until cheese is melted. Spread this mixture on rye rounds about 1 rounded tsp. per slice. Bake at 325° for 10 to 12 minutes. Makes about 70. They may be made up, but not baked and frozen to be used as needed. Can be baked in microwave 3 to 4 minutes.

Barbecue Sausage Bites

1 or 2 packages Miniature Smoked Sausages
1 ring Smoked Kielbasa or Polish Sausage
2/3 cup Orange Marmalade
1 20-ounce can Pineapple Chunks-drained

Norma Waters

1 pound fully cooked Bratwurst
1 bottle Barbecue Sauce
½ tsp ground mustard
1/8 tsp Allspice

Cook bratwurst until no longer pink, cut into bite sized pieces. Cut Kielbasa or Polish Sausage into bite sized pieces. Place all the sausages into a crock-pot. In a separate bowl, whisk barbecue sauce, marmalade, and spice. Pour over sausages and stir to coat. Cover and heat on high for 2 ½ to 3 hours. Stir in drained pineapple and serve with toothpicks.

Veggie Pizza

2 tubes of crescent rolls
2-8 oz pkg cream cheese
2/3 cup Miracle Whip
1 pkg Ranch dry dip mix
shredded cheese to taste

Ann Greenzweig

Assorted vegetables such as: broccoli,
carrots, cauliflower, celery, cucumber
(dried on paper towels), green pepper
(dried on paper towels)

Press crescent rolls evenly in ungreased jelly roll pan, sealing all seams.
(grease pan if using reduced fat crescent rolls)

Following directions on crescent roll package, bake until golden brown. Cool completely.

TIP: cut crust with pizza cutter BEFORE spreading the cream cheese mixtures on the crust. (Much easier to do at this stage, rather than after toppings are added.)

Cream together: the cream cheese and miracle whip, until smooth. Mix in dry dip mix, and blend well. Spread on cooled crust. Sprinkle with vegetables and then shredded cheese.



Cool Veggie Pizza (Pampered Chef version) Jennifer Palmer

1 tube (8 oz) refrigerated crescent rolls
1 pkg (8 oz) cream cheese, softened
1 ½ tsp manonaisse
1 garlic clove, pressed
1 tsp dried dill weed
salt and pepper to taste

2 cups assorted fresh vegetables (such as broccoli, cauliflower, cucumber, green or red bell pepper, tomato, green onion, mushrooms, carrots, zucchini or yellow squash)

Preheat oven to 350° F. Unroll crescent dough; separate into 8 triangles. On a 13" **round baking stone**, arrange triangles in a circle with points in the center and wide ends toward the outside. Using lightly floured **dough and pizza roller**, roll out dough to a 12-inch circle, pressing seams together to seal. Bake 12-15 minutes or until light golden brown. Remove from oven. Cool completely. In a **1 qt batter bowl**, combine remaining ingredients except vegetables; mix well with **super scraper**. Spread cream cheese mixture evenly over top of crust. Prepare assorted vegetables as directed in Cook's Tips; sprinkle over top of pizza. Refrigerate 30 minutes. Cut into squares with **pizza cutter**; serve using **mini -serving spatula**.

Cook's Tips: To prepare vegetables, chop broccoli, cauliflower, cucumber and bell peppers using **food chopper**. Coarsely chop tomato and slice green onions using **5" utility knife**. Slice mushrooms using **egg slicer plus**. Crinkle cut carrots with **garnisher**. Julienne zucchini and yellow squash using **ultimate slice & grate**.



Olivada (Olive Tapenade)

2 ½ cups drained pitted olives (2-6 oz cans) (I use a mix of Kalamata + black + green)

Marsha Myers

1 clove minced garlic
2 Tbsp pine nuts
1 to 2 Tbsp olive oil

Coarsely chop ½ of Kalamata olives and set aside. In a food processor, whirl the remaining olives with garlic, pine nuts and 1 Tbsp olive oil until finely chopped (not smooth). If too stiff, add another tablespoon olive oil. Stir in chopped olives. Cover and refrigerate. May be frozen.

This is a great spread for crackers or bruschetta. Add a tablespoon to a tossed salad.

Georgia Peanut Salsa

3 plum tomatoes, seeded and chopped
1-8 oz jar picante sauce
1-11 oz can corn, drained (white or shoepeg)
1/3 cup Italian salad dressing
1 medium green pepper, chopped

In a large bowl, combine the first nine ingredients.
Cover and refrigerate for at least 8 hours.
Just before serving, stir in peanuts and pepper sauce, if desired.
Serve with tortilla chips.

At first I thought the peanuts in this recipe were weird, but they add a great taste and texture to this recipe. It disappears in record time when I take it to school! Cilantro is one of the key ingredients in this. It adds a fresh wonderful taste.

Joan Belknap

1 medium sweet red pepper, chopped
4 green onions, thinly sliced
1/2 cup fresh cilantro, minced
2 garlic cloves, minced
2 1/2 cups dry roasted salted peanuts
hot pepper sauce *(optional)*



Good Salsa

2 large diced tomatoes
1 clove garlic minced
1/2 small onion, chopped (*to taste)
1/4 tsp salt
2 T. lime juice

Mix.

Sue McConnell *(from Danny Martinek)*

1/4 to 1/2 cup chopped fresh cilantro
1 jalapeno pepper-chopped (seeds and veins removed unless you are a fire eater, then leave seeds in)

Papaya Salsa

2 papayas, peeled and chopped
1 small tomato, seeded and chopped
1/2 cucumber, seeded and chopped

Anonymous

1/3 cup green onions, chopped
2 Tbsp chopped fresh mint
1 tsp honey (to taste)

Combine and serve chilled with grilled salmon or choice of fish. Also good with tortilla chips.

My favorite Whip-poor-will moment is
meeting all the Ladies !
Submitted by unknown

Chicken Black Bean Salsa/Stew**Evelyn Moore**

4 boneless chicken breasts
2 cans black beans undrained
2 cans rotel
1 cup salsa

4 oz chopped green chilies
1 can tomato sauce
½ bag frozen corn

Combine in crock pot, cook on low 8 hours. Remove chicken, cut into bite sized pieces. Serve with tortilla chips, shredded cheese.

May use as soup, salad (with romaine) or nachos. Very easy.

Easy Zesty Dip**Joan Belknap**

1-8 oz pkg cream cheese, softened
½ cup sour cream

1-8 ½ oz jar of Dickinson's Sweet and Hot
Pepper and Onion Relish

Mix the cream cheese and sour cream and add the relish. The Dickinson's relish can usually be found in the pickle section at HyVee. You can also use a similar product from Harry and David which was in the original recipe, but it is hard to find. This dip is not hot, just tangy.

Pimento Dip**Rita Jensen**

2 eggs, beaten
2 Tbsp vinegar
2 Tbsp sugar
small amount of diced onion

8 oz cream cheese
1 small jar pimento drained
1 loaves party rye bread

Cook eggs, vinegar and sugar slowly, stirring until thick. Cool a little. Add a small amount of diced onion, the cream cheese and pimento. Beat all together.

Serve with all crackers.

Vegetable Dip**Rita Jensen**

1 cup mayonnaise
1 Tbsp minced onion
1 tsp horseradish

1 tsp curry powder
1 tsp garlic salt
1 tsp tarragon vinegar

Mix well and refrigerate. Very good vegetable dip.



Curry Dip

1 cup Hellman's mayonnaise
1 tsp prepared horseradish
1 tsp grated onion
1 tsp wine or tarragon vinegar

Mix well and refrigerate at least three hours to blend flavors. Serve with a variety of fresh vegetables.

Theresa Mapel

1 tsp curry powder
½ tsp garlic powder



Maytag Blue Cheese Dip & Veggie Chips

8 oz. Maytag blue cheese, crumbled
1 cup sour cream
1 cup mayonnaise
1 clove garlic, peeled and minced

Joan Belknap from *Pure Prairie* by Judith Fertig

salt and white pepper to taste
large potato, peeled, sliced paper thin
large sweet potato, peeled, sliced paper thin
large beet, peeled, sliced paper thin

Combine and mix all ingredients (except sliced veggies) and refrigerate until ready to serve.

Heat oil in pan or deep-fat-fryer to 350°. Fry the thinly sliced vegetables in batches and drain on paper towels. Salt to taste. Serve warm with Maytag Blue Cheese Dip.

Note: It is recommended that you slice the veggies with a mandoline to get the desired thinness. Mom used to have a contraption she bought at the state fair, but we didn't know it was called a mandoline!

Chicken Enchilada Dip

1 lb. skinless boneless chicken halves
1-8 oz pkg cream cheese softened
½ - (16 oz) jar mayonnaise

Nancy Harper

1-8 oz pkg shredded cheddar cheese
1-4 oz can diced green chili peppers
1 jalapeno pepper finely chopped

Preheat oven to 350°. Place chicken on baking sheet. Bake 20 minutes or no longer pink. Remove, cool, then shred.

Place shredded chicken in bowl, mix in cream cheese, may, cheddar cheese, and peppers. Place into a medium baking dish. Bake uncovered 30 minutes or until edges are brown. Serve warm with crackers or tortilla chips.

Hot Chicken Dip

20 oz. can white chicken meat, drained
1 can cream of chicken soup
8 oz. sour cream
8 oz. cream cheese, cubed
 $\frac{3}{4}$ c Velveeta cheese, cubed

Place all ingredients into a crock pot, stirring occasionally until cheeses are melted and everything is blended.

Kay Mohling

4 oz. hot pepper cheese, cubed
4 oz. jalapeno peppers
 $\frac{1}{2}$ green pepper, diced
1 clove garlic, minced
1 small onion, diced

Chicken Cheese Dip

4 oz Pepper Jack Cheese cubed
2 - 10 oz cans of Cubed Chicken
8 oz Cream Cheese
1 can Cream of Chicken Soup

Lori Meyer

$\frac{3}{4}$ Cup Velveeta cubed
8 oz Sour Cream
1 tsp Garlic Powder



Mix altogether and melt in a crock pot or fondue pot. Serve with bread cubes or crackers.

Di's Taco Dip

2 or 3 lbs hamburger
1 envelope taco seasoning
1 can refried beans

Betty Jarrard

8 oz. cream cheese
8 oz. jar taco sauce
shredded cheddar cheese

Brown and drain the hamburger. Add taco seasoning. Mix beans with hamburger. Mix cream cheese with taco sauce. Spread hamburger mixture in 9 x 13 pan. Spread cheese mixture over hamburger. Top with shredded cheddar cheese. Heat until cheese melts.



Attractive Refreshments
served by Kay Mohling at the
Red Hat meeting in 2007

Olive Garden Hot Spinach-Artichoke Dip

1-8 oz pkg cream cheese softened
1-14 oz can artichoke hearts, drained and coarsely chopped
½ cup spinach, frozen chopped or steamed
¼ cup mayonnaise (not miracle whip)
¼ cup parmesan cheese

Nancy Harper

¼ cup romano cheese
1 clove garlic finely minced
½ tsp dried basil or 1 Tbsp fresh basil
¼ cup grated mozzarella cheese
¼ tsp garlic salt
salt and pepper to taste

Allow cream cheese to come to room temperature. Cream together with mayo, parmesan, romano, garlic, basil and garlic salt. Mix well.

Add artichoke and spinach (drain well). Mix until blended. Store until ready to use. Spray pan, pour in dip and top with mozzarella cheese and bake at 350° for 25 minutes or until top is browned. Serve with toasted bread.

Classic Chip & Vegetable Dip

1-8 oz pkg cream cheese
1/3 cup ketchup
1/3 cup creamy French dressing or light orange colored dressing

Ashlynn Lough *from Ron's mum's collection*

1/8 cup grated onion
pinch salt

Let cream cheese stand in deep bowl until room temperature. Cream until smooth. Blend in ketchup a little at a time to keep cheese from staying lumpy. Blend in French dressing as you did the ketchup. Blend in onion. Add salt to taste.

Can be used immediately but is best after refrigerated. Can be thinned with up to ½ cup milk.



Mock Paté

1-8 oz cream cheese
1-8 oz pkg liver sausage (liverwurst)
1 Tbsp chopped onion

Rita Jensen

1 tsp lemon juice
1 tsp Worcestershire sauce
dash salt and pepper

Combine softened cream cheese and liver sausage, mixing until well blended. Add remaining ingredients. Chill. Serve with party rye or pumpernickel bread or assorted crackers.

Cucumber Rye Sandwiches

Rita Jensen

8 oz cream cheese
½ pkg Good Season's Garlic Salad
Dressing Mix

Cocktail Rye bread
Cucumber, peeled and sliced
dill weed

Mix cream cheese and dressing mix. Spread on cocktail rye bread. Top with a cucumber slice and sprinkle with dill weed.

Olive Nut Spread

Rita Jensen

8 oz cream cheese softened
½ cup chopped olives
½ cup mayonnaise

2 Tbsp olive juice
½ cup chopped pecans

Cream together all ingredients until well blended. Makes 1 pint. Serve on whole wheat or rye bread.

Darlene's Cheese Ball

Rita Jensen

2-8 oz pkg cream cheese
¼ cup chopped green pepper
1 cup well drained crushed pineapple

2 tsp Lowry's Seasoned Salt
½ cup chopped pecans or more

Mix cream cheese, pepper, pineapple and seasoned salt. Mix well. Roll in chopped pecans. Refrigerate. Serve with crackers or chips.

Pecan Rolls (cream cheese)

Ellen Colony



Add raisins to softened cream cheese, chill in rolls and roll in chopped, roasted, pecans. Refrigerate.

Blue Cheese and Cranberry Stuffed Celery**Theresa Mapel**

8 oz cream cheese
4 Tbsp apple jelly
2/3 cup crumbled blue cheese
½ cup dried cranberries

celery
½ cup pecan pieces, toasted and finely
chopped

Combine cream cheese and apple jelly in a medium bowl. Beat until smooth. Fold in blue cheese and cranberries. Cut celery into service size pieces and fill with cheese mixture. Sprinkle with nuts if desired.

Rollups**Mary K. Mitchell**

2-8 oz pkg cream cheese, softened
1-1 oz pkg dry Hidden Valley Ranch salad
dressing mix
2 green onions, minced

4-12 inch flour tortillas
1-4 oz jar diced pimento
1-4 oz jar diced green chiles
1-2.5 oz can sliced black olives

Mix cream cheese, dressing mix and onions. Spread on four tortillas. Drain vegetables and blot dry on paper towels. Sprinkle equally on top of cream cheese. Roll tortillas tightly. Chill at least 2 hours. Cut rolls into 1" pieces. Makes 3 dozen.

Chicken & Walnut Roll**Ashlynn Lough**

8 chicken breasts-pounded
puff pastry
1 tsp salt
½ tsp pepper

4 large spinach leaves
2 cartons (8 oz) spreadable chive and
onion cream cheese
½ cup walnuts, toasted

Roll out puff pastry. Divide into 8 portions 8" x 7".
Place spinach, 2 Tbsp cheese and sprinkle walnuts. Sprinkle salt and pepper.
Roll up closed ends.
Bake in greased pan 15 x 10 at 350° for 25-30 minutes.

Christmas Crab Appetizer**Ashlynn Lough** *from Ron's mum's collection*

1-6 oz can crabmeat
1-8 oz pkg cream cheese

½ cup cocktail sauce
Wheat Thins

Soften cream cheese and shape into a round on a plate. Slightly flatten and indent cheese. Pour cocktail sauce into indentation. Top with crabmeat and circle with Wheat Thins. Garnish with parsley.

Satay Babi (Pork Satay with Pineapple Sauce)

Ashlynn Lough *A Singaporean treat*

500 g (1 lb) pork fillet, cut in 48 cubes
1 lemon grass, sliced
8 shallots
2 tsp coriander powder

½ tsp turmeric powder
1 tsp salt
2 tsp brown sugar
4 Tbsp oil

Sauce

8 dried chillies, soaked
8 shallots
1 clove garlic
4 candlenuts
1 lemon grass
2 Tbsp oil
1 cup coconut milk

1 Tbsp tamarind pulp soaked in 4 Tbsp water, squeezed and strained
1 tsp brown sugar
½ cup fried peanuts, coarsely ground, or
½ cup chunky peanut butter
salt to taste
¾ cup crushed pineapple

Put pork cubes in a bowl. Blend lemon grass and shallots, then mix with coriander, turmeric, salt, sugar and 1 Tbsp oil. Stir into pork and marinate for 2 hours. Soak satay skewers in cold water while pork is marinating to prevent them from burning during grilling.

Make sauce by blending chillies, shallots, garlic, candlenuts and lemon grass. Heat oil and fry blended ingredients for about 5 minutes, stirring occasionally. add coconut milk and bring slowly to the boil, then put in tamarind juice, sugar, peanuts and salt. Simmer gently for a couple of minutes, then allow to cool before adding the crushed pineapple.

Thread the pork pieces onto bamboo skewers, brush with oil and cook over hot charcoal until done. Serve with the sauce and, if liked, chunks of cucumber and raw onion.

"Skewers of seasoned meat or chicken grilled over charcoal is one of Singapore's most popular Malay stall foods. This Nonya version is made with pork (not eaten by Muslims) and served with a sauce mixed with crushed pineapple."

Aila Stoner dressed in period clothing at the 100th Anniversary Picnic in 2002.

My favorite memory is I really enjoyed the large gathering in celebration of the 100th anniversary of the club. Many past members came from near & far. Submitted by Lucy Landon



Beverages



Dinner Out In 2010 at the Kava House.



Silverware designed to be given to "the club" when a child was born to a member. In this way, enough silver could be collected for a hostess to use when serving refreshments at a meeting.

Iowa City Citizen September 18, 1917

Hold Shower
For Miss Ranshaw
Last Saturday evening Miss Elsie
Ranshaw of North Liberty, who
will become the wife of Robert G.
Bowman Tuesday evening at 6:30.

discovered a shower can come even
if the sky is clear but this time
it was a shower of beautiful gifts
from the ladies of the Whippoorwill
Club of which she is a member.
After the delightful task of opening
the gifts was finished the bride-to-
be opened her cedar chest and
showed her club sisters the things
she has prepared for her new
home.

Miss Hazel Alt will entertain the
Whippoorwill Club at her home
Saturday afternoon.
ICP Citizen 10/9/1925

Mrs. White Larew was hostess Sat-
urday afternoon to the members of
the Whippoorwill club.
Johnson County Democrat
1/17/1935

Hot Spice Tea

Joan Belknap

Tie the following ingredients into a cloth bag and boil for about 10 minutes in 2 ½ quarts of water.

1 tsp. whole allspice	several sticks of cinnamon broken
2 Tbsp. loose tea (about 2 bags)	1 ½ tsp. whole cloves
1 ½ tsp. ginger	

Add the following and stir well. Simmer for about 10 minutes.

1-6 oz. can frozen orange juice	2 cups sugar
1-6 oz. can frozen grape juice	4 quarts water
1-6 oz. can frozen lemonade	

Remove the spice bag. You can drink the tea immediately or store in the refrigerator for several weeks. Small amounts can be warmed in the microwave as needed.

You can cut down on the sugar as much as you want, but I wouldn't try an artificial sweetener unless you add it just before drinking it.

At Christmas time this tea smells wonderful simmering on the stove and tastes more like hot punch than tea.

Charlotte's Cranberry Freeze (Christmas Punch)

Charlotte Young

2 containers (64 oz) Light Ocean Spray cranberry juice
2 cans (46 oz) pineapple juice
2 cups sugar
2 tsp almond extract

Mix and freeze.

When ready to use, put frozen juice in a punch bowl and add 1 liter of 7-up.
Best when slushy and not completely thawed.

Irish Crème

Mary K. Mitchell

3 eggs or egg beaters
¼ cup milk
1 cup whipping cream
1 cup whiskey

1 can sweetened condensed milk
1 ½ Tbsp Hershey's chocolate syrup
2 drops coconut extract (no more)

Mix and refrigerate.

Fruit Drink Blend

Joan Belknap

(from Hazel Bowman my aunt, Ethel Green's step-mother and Sue Green's grandmother by marriage)

Blend 5 bananas and 14 oz of unsweetened pineapple juice

Mix with

1-12 oz frozen lemonade

2-12 oz frozen orange juice

6 cups water

1 cup sugar

Freeze. To serve, mix $\frac{1}{2}$ blend and $\frac{1}{2}$ water or 7-up.



Sherbet Punch

Lori Meyer

This is the easiest most delicious punch recipe.

1 large punch bowl

2 Containers any flavor Sherbet partially softened.

2 - 2 Liter Bottles of 7 up, or Sprite, or Sierra Mist.

Pour over Sherbet and stir.

You can use diet Soda if desired.

Last Saturday Mrs. Robert Bowman entertained the members of the Whippoorwill Club.

Ardis Hardy returned to her home, Friday, after spending some time with her sister, Mrs. Earl Hoefert, near Wellman.

Jaunita Wolf spent the week-end visiting with her teacher, Miss Mae Gordon.

Phyllis Ramsey visited the Green Castle school Friday afternoon.

Frank Fisher is the owner of a new car.

Mrs. S. L. Hardy and daughter, Ardis were shopping in Cedar Rapids Wednesday.

Oxford Leader 5/8/1919

Breakfast



Getting ready for the Fun Days Parade, 100th Anniversary 2002, and
a photo of the pin designed for the 100th Anniversary.

FARMERS IN SESSION

EXCELLENT INSTITUTE IN PROGRESS AT NORTH LIBERTY.

GOOD PAPERS WERE READ TODAY

Live Farm Topics Were Taken Up—Homes Opened for Those Attending the Institute.

Farmers to the number of 200 or more turned out this afternoon to hear and participate in the splendid institute program being held at the North Liberty hall. The bad roads were not sufficient obstacle to keep the farmers away from this splendid meeting and each paper was highly enjoyed.

President Schloeman welcomed the visitors in a warm address this morning. In absence of Raymond Zeller, his paper was read by N. Zeller, the subject being the "Breeding and Care of the Draft Horse."

Dinner was given to those in attendance by the residents of North Liberty, their homes being freely opened to the visitors. This afternoon a paper by H. C. Hornaman was the feature. Mr. Hornaman treated the topic of dairying very completely. Mr. Lee Colony read a paper on sheep raising.

Miss Cora Colony rendered a reading and musical numbers were furnished by the Whippoorwill club to the delight of the auditors. add program here.

The bad roads and inclement weather were agents in affecting very sensibly the attendance at the meetings. However, the prospect of many good numbers tomorrow will doubtless bring out a good crowd in spite of the unfavorable circum-

The program of the institute, both as given today and that for tomorrow, follows:

Today's Program.

Invocation by Rev. L. F. Chamberlain.

Music will be furnished by the Whippoorwill club of North Bend.

Address of Welcome by President John W. Schloeman.

Paper—Breeding and care of the Draft Horse—R. C. Zeller

General Discussion

Dinner.

1:30 p. m.—Lecture on Dairying by H. C. Horneman.

Sheep for Wool and Mutton—Lee Colony

General Discussion.

Paper—Bookkeeping on the Farm—C. E. Myers.

8:00 p. m.—An illustrated lecture by Prof. B. Shimek.

Thursday.

Rural Schools—Mrs. R. C. Zeller. A general discussion on the subject: "How to Increase Our Standard Yield of Small Grain."

Dinner.

1.30—How to Increase our Yield of Corn—A. E. Nelson.

Question Box.

Election of Officers for the Coming Year.

Awarding of Prizes for the Best Samples of Corn.

8:00 p. m.—An illustrated lecture on "Tuberculosis" by Rev. A. E. Keptord.

Basic Breakfast Casserole

Charlotte Young

Recipe originally came from Squires Manor Bed and Breakfast

1 to 2 cups cubed/chunked bread (I use 8
slices of white bread)
1 cubed meat-ham or sausage
½ cup finely chopped onion
½ cup chopped green pepper
1 ½ to 2 cups of shredded cheese (not
mozzarella)

10 beaten eggs
2 cups milk
½ tsp salt
1 tsp dry mustard

Cover the bottom of a greased 9 x 13 baking dish with bread. Add the cubed meat, onion and green pepper and cheese. Blend together the eggs, milk, salt and mustard—pour over bread and meat mixture. Bake at 350° F for 1 hour or until brown.

Note: I make this the night before and bake the next morning. You can also use 2 cups thawed shredded hash browns instead of bread.

Ham and Cheese Brunch

Kay Mohling

1 bag frozen hash browns (thawed in
refrigerator)
1 ½ c colby cheese, grated
1 ½ c. cheddar cheese, grated

2 ½ c. grated ham (about 1 lb.)
4 eggs
2 c. milk
Salt and pepper

Place thawed hash browns in bottom of 9x13 baking dish, top with cheeses, cover with grated ham. Mix together eggs, milk, salt, and pepper. Pour over hash browns, cheese and ham. Let stand overnight in refrigerator. Bake 1 hour at 300°, allow to cool slightly before cutting.

Good Waffles

Joan Belknap from *Old Thresher's Cookbook*

1 ¾ cups milk
2 eggs separated
2 cups flour

3 tsp baking powder
½ tsp salt
½ cup margarine, melted

Mix milk and slightly beaten egg yolks. Sift together dry ingredients; add to milk. Lastly, fold in beaten egg whites and melted butter.

Note: It's really easy to resort to store-bought pancake mix, but the beaten egg whites in this recipe really make for great waffles and pancakes. Well worth the trouble, especially if you find the shelf empty and have to make them from "scratch."

Burnt Sugar Syrup

Joan Belknap *from Grandmother Eldeen*

3 Tbsp sugar
2 cups sugar
1 Tbsp oleo or butter

1 cup milk
1 tsp vanilla

Brown 3 Tbsp sugar in metal pan over medium high heat, stirring until sugar is a little more than medium brown. Add milk and 2 cups sugar and return to heat until all is dissolved. Add vanilla and oleo. Serve on pancakes or waffles.

Note: I have never seen or eaten this syrup anywhere else. It has a unique flavor. It will keep for a little while in the fridge, but tastes best right after it is made and still hot. It was a big treat at our house when Mom made this.

Ham and Cheese Souffle

Dolores Riley

8 slices white bread (cubed)
2 cups cubed ham
4 Tbsp flour
2 cups mild cheddar cheese

3 cups milk
8 eggs
2 Tbsp prepared mustard

Layer bread cubes, ham and cheese in a 9 x 13 pan. Sprinkle flour over mixture. Mix beaten eggs, milk and mustard together. Pour over bread mixture. Gently stir to combine ingredients. Cover and chill 4 hours or overnight. Bake uncovered at 350° for 1 hour until puffed and golden brown.

Breakfast Bake Sausage Casserole

Dolores Riley

8 slices bread (broken)
1 pound mild sausage, cooked & drained
2 cups mild shredded cheddar cheese
4 beaten eggs
¾ tsp dry mustard

3 cups milk
1 can mushroom soup
½ tsp salt
dry onion flakes

Mix together the beaten eggs, mustard, milk, mushroom soup and salt. Pour over the bread, sausage and cheddar cheese which you have layered in a greased 9 x 13 pan. Sprinkle with dry onion. Place in refrigerator overnight. Bake at 350° for 1 hour or until done.

Note: I use the seasoned dressing bread cubes along with some of the bread. Gives a better flavor.



Easy Quiche Lorraine

Kay Mohling

Pastry for one crust pie

Filling:

8 oz. (2 cups) Swiss cheese, cut into thin strips
2 T. flour
4 eggs

1½ c. half and half
¼ c. chopped onion
8 slices crisp bacon, crumbled
Dash pepper

Prepare pastry for filled one-crust pie using 9" pie pan. Heat oven to 350°. Toss cheese with flour. In separate bowl, beat eggs slightly, add flour and cheese mixture and rest of ingredients. Pour into pastry-lined pie pan. Bake at 350° for 40-45 minutes, or until knife inserted off center comes out clean. Cool 10 minutes before serving.



Fried Cornmeal Mush

Joan Belknap *from my mom, Agda Alt*

2 quarts water
3 cups cornmeal
1 tsp salt

Bring water and salt to a boil. Turn heat to low and take pan off burner while beginning to add cornmeal. Slowly sprinkle in the cornmeal, stirring constantly to avoid lumps. You will know you have added enough when, as you stir, the mixture forms "low jiggly mounds." (This is a technical term, I'm pretty sure!) If you haven't already done so, return to low heat. Cover and cook for about 20 minutes more, stirring several times during cooking. While hot, eat as you would cooked oatmeal. This is the "mush" part.

To make "fried mush" put the cooked hot mush into greased loaf pans. Cool and refrigerate overnight. Slice and fry in oleo or other shortening until crisp and lightly browned on both sides. We always ate mush with molasses or sorghum, but you can also use syrup, and of course butter.

This was a favorite breakfast dish, and we didn't get it very often, usually on a holiday.



Agda Alt working on the telephone switchboard.

Grandma Grace's Crêpes (thin Pancakes)

Mary Ann Dorst

$\frac{3}{4}$ - 1 cup flour

$\frac{1}{4}$ tsp salt

1 tsp baking powder

2 Tbsp sugar or powdered sugar

3 eggs

$\frac{1}{2}$ tsp vanilla

1 cup whole milk (sometimes a little more)



Sift all dry ingredients (two complete times) and set aside.

Mix milk, vanilla and eggs together then slowly add to dry ingredients until well mixed, then place in refrigerator until chilled (approximately two hours).

Original recipe called for a 'dash' of salt and a 'little bit' of vanilla. Baking powder and flour was a *specific* measurement, although you can adjust flour to obtain proper pouring consistency. The chill time was also estimated, so two hours was selected and seems to work well.

Now, for what I believe was the key to her special success in flavor and texture. As you are heating the frying pan, drop a spoon of bacon grease in the pan, then pour in batter and rotate pan to cover the bottom. Cook a short time then turn once, cooking until done - Not very long on either side. If it breaks when you flip it over, say a little swear-word and move on!

Add fresh butter and sprinkle with granulated sugar then roll up and serve.

This recipe was copied from Grandma in 1973.

The Whippoorwill club will hold a market at the hardware store on Saturday March 8.

ICPC 2/25/1919

A number from here attended the Sauerkraut day at Lisbon, Iowa.

The Whippoorwill club was recently entertained at the Mrs. Bert Myers home.

ICP Citizen 9/25/1920

Whippoorwill Shower

The Whippoorwill club of North Liberty Thursday evening surprised Miss Genevieve Crozier of that city by giving a single piece shower in her honor. Miss Crozier is soon to be married to Roy Lininger. There were about fifteen present at the occasion.

ICP Citizen 12/31/1910

Entertains Club

Mrs. J. C. Fuhrmeister was hostess to the Whip-poor-will club Saturday afternoon with 22 members and their guests attending. Mrs. Leonard ... man presided at the business meeting. A plan to remember the young men in service was discussed. Mrs. Hugh Carson of Iowa City was the guest speaker who told of her trip with the Girl Scouts to Europe last year.

The next meeting will be held in the home of Miss Grace E. George on March 7. The program committee asked the members to give reports on any interesting reading which they have done recently at the next meeting.

Breads & Quick Breads

Dr. and Mrs. M. Young
invite you to be present
at the marriage of their daughter
Maud Keeler
to
George Washington Ball Jr.,
Thursday, June twenty ninth
nineteen hundred five,
at eight o'clock.
"Young."

Wedding invitation of one of our
founders, Maud Young to George
Washington Ball Jr. in 1905.

Mary Myers who is attending school in the city spent Sunday with her parents.

Glenn Fry of Iowa City, spent Saturday and Sunday with his sister, Mrs. M. E. Stoner.

Cree Lininger had the misfortune of having one of his ankles dislocated by stepping into a hole while running. He is able to be around with the aid of crutches.

S. N. Lininger's house is all under roof now and will soon be completed ready for occupancy.

The small grain is all in and almost every one is very busy plowing for corn.

The Ladies' Whippoorwill club expect to have a shower for Mrs. Mary Files on Tuesday afternoon. The shower will mainly consist of granite-ware.

Iowa City Press Citizen 5/4/1906

The Christmas tree that was given by the Whippoorwill girls at the North Liberty hall on Christmas eve was largely attended considering the roads and weather and every one seemed well pleased.

ICP Citizen 12/31/1909

The Mason lodge held their annual oyster supper on Monday evening at the hall.

Henry Wray is on the sick list with the grippe. His daughter has improved nicely from the scarlet fever and their many friends hope she may soon recover entirely.

The daughter of Mr. and Mrs. Lewis Myers has been quite sick with a severe case of tonsillitis.

Mr and Mrs. Pearl Myers and daughter of West Branch spent the day Christmas with the latter's parents, Mr. and Mrs. John Myers.

Whippoorwill Reunion.

The famous Whippoorwill club of North Liberty celebrated its eighth anniversary at the Dr. Young home Saturday with an all day picnic. Sixty-one were present and participated in the big dinner served at noon. The club membership is made up of young ladies of the vicinity and each was privileged to bring as her guest her mother. The club's history was read by Miss Eda George and the prophecy rendered by Miss Maude Myers.

ICP Citizen 6/22/1910

A large crowd of people attended the Christmas program given by the young ladies of the Whippoorwill club, at the hall on last Thursday evening. A Christmas tree well loaded with gifts and distributed by a jolly Santa Claus, was one of the pleasing features of the evening.

ICP Citizen 12/31/1908

Miss Effie Lininger entertained the young ladies of Whippoorwill club, at her home last Saturday afternoon.

ICPC 2/21/1909

The Whippoorwill club met at the home of Miss Oda Ramsey, last Saturday.

A number of the farmers' wives and daughters of this vicinity attended the quilting at Mrs. George Anderson's last week.

We are glad to know that Dale Anderson's baby is now quite well again.

George Green made a business trip to Iowa City last Saturday. Laura Colony is now working at James Chamberlain's.

Will Grazer and son, of Colorado, spent a couple of days last week with their friends, Mr. and Mrs. J. W. Green. They are now working at the sanatorium.

Mr. and Mrs. Green entertained a number of guests at their home Sunday.

Farmers are sowing oats.

ICPCitizen 3/31/1909

Mrs John Green will entertain the young ladies of the Whippoorwill club and also the ladies of the stationery society, Saturday at her home.

Iowa City Daily Press 10/5/1911

Correspondent Tells What the People Are Doing There

South Madison, April 20—Mrs R. H. Bowman has been on the sick list lately.

Mr. and Mrs. J. W. Green spent Sunday at Mr. Samuel Swinger's, of North Liberty.

The "Whippoorwill Club" met at the home of Miss Ruth Ranshaw last Saturday. A number from our vicinity attended.

Recent rains have prevented the farmers from doing any field work. G. A. Green was in Iowa City Saturday.

John Anderson, a carpenter, who has been working in the vicinity, went to Cedar Rapids Friday afternoon.

ICP Citizen 4/21/1909

Kolaches

Margaret Probasco

2 ½ pound sweet roll mix (purchase at Stringtown Grocery in rural Kalona)
1 pound 2 ounces warm water
3 Tbsp regular dry yeast
2 Tbsp sugar

Dissolve the yeast and sugar in the warm water in the large mixer bowl. Let set about 5 minutes. With the dough hook, incorporate the dough mix. Beat about 5 minutes. Do NOT add any more flour or water. You may think the dough is too stiff or sticky, but when it rises it becomes the right consistency. cover and put in a warm place to rise. Check in 30 to 40 minutes.

Mix the dough down and let it rise another 30 to 40 minutes. Turn out on a lightly floured board. Smooth the dough out, cover and let rest 10 minutes.

Then flatten the dough to about ¼ inch thick. Cut round shapes with a doughnut cutter with the hold removed. You should have about 1 ½ to 2 oz of dough. Put the rounds on a lightly greased 12 x 15 inch cookie sheet. I put 20 on that size of a pan. Lightly grease the rounds and put them in a warm place to rise.

When they feel light, press indentations in the center of each round and fill with cooked fruit filling. (I use canned pie filling. Do not use jam or jelly as they will boil out.)

Set them in a warm place to rise again. when they feel light, bake in a 400° oven for about 10 minutes. Different flavors take different times. They are done when they are light brown. Take them from the oven, lightly grease each one and remove from the pan to a clean dish towel. When cool put in an air tight container. They can be frozen. You should get about 5 dozen kolaches.



Kolache

Mary Ann Dorst from my mother, Mildred Shanda

2 pkg. yeast dissolved in 1 cup warm water*	1/2 cup salad oil
1 cup milk (warm)*	2 tsp salt
1/2 cup sugar	2 beaten eggs

Add 3 cups flour, beat 2 minutes, then add 2-1/2 to 3 more cups flour. Spoon flour in to knead dough soft. Dough will be sticky. Let rise until double. Pat or roll on floured board. Cut or pinch off small pieces and put on greased sheet. Let rise until double in size. Make impressions with fingers in center of each roll. Fill with filling. Let rise 1/2 hour. Bake 12-15 minutes in 350-375°F oven or until lightly brown. Brush with melted butter or margarine.

*2 cups water can be used instead of 1 cup water and 1 cup milk.

Perfection Ice Box Rolls

Rita Jensen

6 cups flour (unsifted)
¾ cup sugar
1 cup boiling water
2 eggs
¼ cup lukewarm water

1 tsp salt
1 cup lard
1 cup cold water
2 pkg dry yeast

Cream sugar and lard. Add boiling water, then cold water. Add beaten eggs and yeast that has been dissolved in lukewarm water. Add salt to flour and sift into liquid ingredients. Mix well, but do not knead. Cover and place in refrigerator overnight. In morning, shape into rolls and allow 2 hours for rising. Bake in a moderately hot oven (425°) about 15 minutes.

I make this dough into kolaches or cinnamon rolls.

Cheese Garlic Biscuits

Mary Ann Dorst

2 cups Bisquick baking mix
2/3 cup milk
1/2 cup (2 oz) finely shredded cheddar
cheese

1/4 cup margarine or butter, melted
1/4 teaspoon garlic powder.

Heat oven to 450° F. Mix baking mix, milk and cheese until soft dough forms; beat vigorously 30 seconds. Drop dough by spoonfuls onto ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown. Mix margarine and garlic powder; brush over warm biscuits. These are a lot like the Cheddar Bay Biscuits served at Red Lobster restaurants.

Car Toad Bread (Bread Machine Recipe)

Mary Ann Dorst

1 1/3 cups water
3 ¼ cups bread flour (white)
¼ cup chives
1-1/2 teaspoons garlic salt
1 teaspoon garlic powder
2 teaspoons active dry yeast

2 Tbsp butter or margarine (softened) or olive oil
¼ cup Parmesan cheese
1 teaspoon Italian seasoning
2 tablespoons sugar
1 teaspoon salt



About the name: A "car toad" is a railroad worker that, in his/her daily routine, squats down to inspect the underside of railroad cars. Since there are usually several cars to be inspected, there is a lot of "up and down" involved, and the worker looks like a toad jumping from place to place, hence the name "car toad."

Potato Bread

Dolores Riley

Sour Dough Bread Starter

1 pkg dry yeast
2 cups warm water
½ cup sugar

½ cup instant mashed potato powder
2 tsp salt

Dissolve yeast in ½ cup of the water; add remaining ingredients and stir well. cover loosely and keep at room temperature for 24 hours.

Food for Starter

¾ cup sugar 3 Tbsp instant potatoes 1 cup warm water

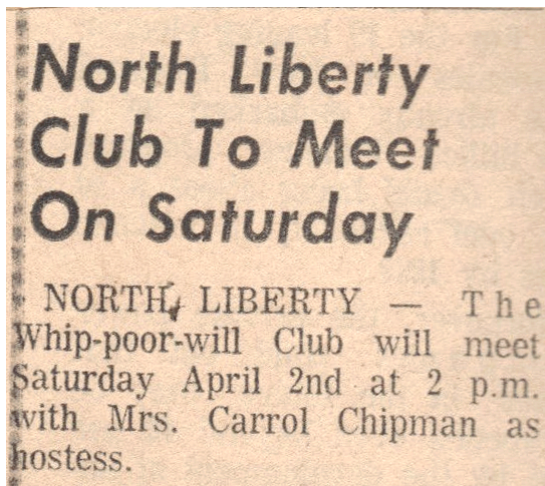
Combine these ingredients, mix well and add to the starter. Let stand all day or 8-12 hours outside of the refrigerator. Mixture will be very bubbly. Take one cup to make bread, put the rest in the fridge. feed it with the above mixture (Food for Starter) every 3-5 days. If not making bread after feeding the starter, take out 1 cup and discard it or give it to a friend. this is to avoid deflating the starter.

Sour Dough Bread

2 Tbsp sugar ½ cup oil 1 tsp salt
6 cups bread flour, sifted 1 cup starter 1 ½ cups warm water

Combine ingredients in large bowl to make a stiff batter. Put dough in greased bowl and turn so oily side is on top. Cover with foil, which has been sprayed with vegetable oil. Let stand overnight. Do not refrigerate.

The next morning, punch down and knead a little, 8-10 times. Divide into 2-3 equal parts, depending on the size of the pan you're using and knead each part 8-10 times on a floured surface. Put into greased loaf pans and let rise 3 ½ to 5 hours. Cover with waxed paper while rising. Bake for 30-45 minutes at 350°. Remove, brush with butter and cool on rack.



My favorite memory is the presentation on cookbooks was great.

Submitted by
Patty Kieffer



Delicious Pumpkin Bread

5 eggs
1 ¼ cups vegetable oil
1 can (15 oz) solid pack pumpkin
2 cups all purpose flour
2 cups sugar

Dolores Riley

2 pkg (3 oz each) vanilla pudding mix (not instant)
1 tsp baking soda
1 tsp ground cinnamon
½ tsp salt

In a mixing bowl, beat the eggs. Add oil and pumpkin; beat until smooth. Combine remaining ingredients; gradually beat into pumpkin mixture. Pour batter into five greased (3 x 2 ½ x 2 inch) loaf pans. Bake at 325° for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to wire racks to cool completely. Yield: 5 miniature loaves.

Note: Bread may also be baked in two greased (8 x 4 x 2 inch) loaf pans for 75 to 80 minutes.

Moist and very good.

Quick Banana Bread

3 ripe bananas mashed
1 cup sugar
1 egg
¼ cup melted butter or oleo

Margaret Morgan

1 ½ cups unsifted flour
1 tsp. baking soda
½ tsp. salt
nuts-optional

Mix first four ingredients together. Sift together flour, baking soda, and salt and add to first mixture. Mix by hand until just combined. Pour into 4 x 8 inch loaf pan (greased). Bake at 350° for 1 hour. Cool for 10 minutes and remove from pan.

Chocolate Banana Bread

½ cup butter or oleo
1 cup sugar
2 large eggs
1 ½ cups flour
2 Tbsp cocoa (Hershey's)
1 tsp baking soda
1 tsp salt

Betty Riggle

1 tsp vanilla
½ cup sour cream (commercial)
1 cup mashed bananas
½ cup pecans
1/3 cup miniature semi-sweet chocolate chips

Cream butter and sugar. Add 1 egg at a time, beating well after each one. Combine cocoa, flour and other dry ingredients. Stir into creamed mixture. Add bananas, sour cream, pecans and chips. Bake at 350° for 55 minutes. Makes two 7 ½ x 3 x 2 pans.\\

Rhubarb Bread

1 ½ cups brown sugar
2/3 cup salad oil
1 egg
1 tsp salt
1 tsp vanilla

Nancy Harper

1 tsp soda
1 cup sour milk or buttermilk
2 ½ cups flour
1 ½ cups rhubarb
½ cup chopped nuts

Beat together the brown sugar, salad oil and egg.

Add salt, vanilla.

Mix soda into the milk and add to the above mixture.

Add flour and then add the rhubarb and nuts.

Pour into 2 greased loaf pans or 1 large oblong cake pan.

Make crumb topping of ½ cup sugar and 1 Tbsp butter. Sprinkle on top.

Bake at 325° for 1 hour.

This recipe is from Louise Huffman.

Zucchini Bread

2 small zucchini, shredded
3 cups flour
1 cup nuts, chopped
1 teaspoon salt
3 eggs
1 teaspoon baking soda

Mary Ann Dorst

from my mother, Mildred Shanda

2 cups sugar
1/4 teaspoon baking powder
1 cup vegetable oil
1 tablespoon cinnamon
1 teaspoon vanilla
1 cup raisins

Beat eggs until light and foamy, about 2 minutes. Add sugar, oil, zucchini and vanilla. Mix well until blended, about 2 minute.

Sift dry ingredients together. Gradually add dry ingredients until thoroughly mixed, about one minute. Scrape bowl. Add raisins and nuts and mix until well blended.

Pour into 2 well-greased 8-1/2 x 4-1/2 inch loaf pans. Bake at 350° F for 1 hour. Remove from pans to cool.

Yield: 2 loaves.

The members of the Whippoorwill
club met on Saturday, November 13,
at the home of Mrs. Lee Ranshaw.
ICP Citizen 11/20/1920

Zucchini Carrot Bread

3 eggs beaten
1 ½ cups sugar
1 cup grated zucchini
1 cup oatmeal (soak in ½ cup water)
1 tsp salt
1 tsp cinnamon

Ila Johnson

1 ½ tsp soda
1 cup oil
1 cup grated carrots
½ cup orange juice
2 ½ cups flour



Beat eggs and gradually beat in sugar. Add oil and soaked oatmeal. Combine carrots, zucchini and orange juice. Add alternately with sifted dry ingredients. Bake in two greased and floured loaf pans. Bake at 350° for 45-50 minutes or until done.

Chocolate Zucchini Bread

???

3 eggs
1 cup canola oil
1 Tbsp vanilla
2 cups sugar
1 cup chocolate chips
2 cups coarsely ground zucchini

2 ½ cups flour
½ cup cocoa powder
1 ¼ tsp salt
1 tsp baking soda
1 tsp cinnamon
14 tsp baking powder

Preheat oven to 350°. Spray two 5 x 9 loaf pans with cooking spray. Mix dry ingredients. Beat eggs separately. Add oil and vanilla to eggs and beat well. Combine egg mixture with dry ingredients. Stir until just blended. Add zucchini and chocolate chips, blend well. Divide batter between the two pans. Bake 50-60 minutes or until a toothpick comes out clean.

Apple Muffins

Mary Ann Dorst

from my mother, Mildred Shanda

1 c oil
1-1/2 c sugar
2 eggs
1 tsp vanilla
3 c flour

2 tsp soda
1 tsp cinnamon
pinch salt
3 c diced apples

nuts, sugar, cinnamon, mixed together for top of each muffin

Beat oil and sugar, add eggs and vanilla, beat well. Sift together flour, salt, soda and cinnamon; add to oil-sugar mix. Stir well. Add apples. Fill muffin tins 2/3 full. Sprinkle the nut-cinnamon-sugar mixture on top. Bake 30 min at 350°F. Makes 24 regular-sized muffins.

Holly's Blueberry Bread

Lori Meyer

Stir together and set aside:

2 Cups Flour 2 tsp Baking Powder
½ tsp salt

Mix 1 ½ Cups fresh Blueberries and 1 ½ Tablespoons Flour and set aside

Cream together:

½ Cup Butter ¾ Cup White Sugar
¼ Cup Brown Sugar

Stir in:

2 Eggs ½ tsp lemon zest OR lemon juice
½ Cup milk. 1 tsp Vanilla

Stir in the dry ingredients

Stir in the Blueberries

Grease a loaf pan then line with waxed paper. Grease the waxed paper.

Pour in bread batter.

Stir together 2 Tablespoons Flour, 5 Tablespoons Sugar, ½ tsp Cinnamon and 2 tablespoons soft Butter to make a strudel. Sprinkle over the top of the bread batter.

Bake at 375 for 50 – 60 minutes or until golden brown.

Charlotte's Raisin Bran Muffins

Charlotte Young

4 eggs
1 quart buttermilk
5 cups flour
3 cups sugar
5 tsp soda
2 tsp salt
1 cup oil (or ½ cup applesauce, ½ cup oil)

15 oz box Raisin Bran cereal
Optional ingredients I use:
1 ½ cups of grated carrots
1 cup drained crushed pineapple
1 cup chopped nuts
1 cup coconut

Beat eggs and blend with buttermilk. Add the rest of the ingredients. Stir until just blended. Place in a tightly covered container in the refrigerator overnight. The batter will keep for four weeks and improves over time. Do not stir at any time after refrigerating or when preparing to bake muffins. Fill muffin cups 2/3 full and bake at 425° for 20-25 minutes. Makes 4 dozen medium sized muffins. (about 200 calories) Enjoy.



Gertie Novy's Cornbread

1 cup cornmeal
1 cup flour (whole wheat or white)
1 Tbsp baking powder
1 tsp salt

Marsha Myers

2 Tbsp sugar
2 eggs
1 cup milk
¼ cup oil or melted butter

Mix dry ingredients with wet. Bake in 9" iron skillet or 9" square baking pan at 375-400° for about 20 minutes.

Note: I add 1 tsp cinnamon and 1 Tbsp ground flax seed. For a gluten free cornbread, use ½ cup soy flour and ½ cup brown rice flour instead of the 1 cup wheat or white flour.

Gertie and Emil always ground their own corn for cornmeal – it made the “best” cornbread.

Cornbread Bowl

½ cup cornmeal
½ cup flour
1 Tbsp sugar
¾ tsp baking powder
½ tsp baking soda

Joan Belknap *from Pure Prairie by Judith Fertig*

1 tsp salt
2 Tbsp vegetable oil
1 egg beaten
½ cup buttermilk

Preheat the oven to 400 degrees. In a medium bowl, combine the cornmeal, flour, sugar, baking powder, baking soda, and salt. Mix in the oil, egg and buttermilk. Grease the inside of a 1-quart round glass baking dish. Find an oven-safe pot (the top of a double boiler works well) or a mixing bowl that fits into the glass dish with about 1 inch all around to spare; this will form the bowl shape of the cornbread. Cover the bottom and sides of the pot or bowl with aluminum foil and spray the foil with cooking spray. Pour the batter into the glass baking dish, and then sit the foil-covered pot in the center of the batter so the batter rises up the sides of the baking dish. Bake for 20-25 minutes, or until golden. Remove the foil-covered pot and let the cornbread cool before filling. Makes 1 bowl.

This makes a great, fun way to serve chili or bean soup.



Red Lobster Biscuits

Betty Jarrard

2 cups buttermilk baking mix
2/3 cup milk

½ cup shredded cheddar cheese

Preheat oven to 450°. Combine all ingredients and beat for only 30 seconds. Drop dough on ungreased cookie sheet. Bake 8-10 minutes. Combine ¼ cup salted butter and ½ tsp garlic salt. Brush on biscuits.

Cheese Spoon Bread

Betty Jarrard

3 cups reconstituted nonfat dry milk
2 Tbsp margarine
1 cup cornmeal
3 eggs, separated, at room temperature

1 tsp baking powder
½ tsp salt
6 oz. American cheese, shredded or diced

In medium saucepan heat milk until bubbles appear at edges. Add margarine. Gradually stir in cornmeal. Stir over medium heat 2 minutes or until thickened. Remove from heat; beat in egg yolks, baking powder and salt. Beat egg whites until stiff. Fold whites and cheese into cornmeal mixture. Turn into greased 1 ½ qt. casserole. Bake in 375° oven 35 to 40 minutes or until golden brown and puffed. Serve immediately. Makes 4 servings. 444 calories per serving.



Linda Miller models the Renaissance costume of our guest speaker at the June 2010 meeting.

Salads



Three Whip-Poor-Will veterans at the 100th Anniversary Picnic in 2002.
Ruth Lininger, Norma Myers, Agda Alt

My Favorite Salmon Salad

Evelyn Moore

3 cans tuna sized salmon, drained
1 cup shredded raw carrots
1/2 cup finely chopped celery
Diced onion if preferred

Mix with sufficient mayonnaise to moisten. Serve on shoestring potatoes.

Double Mango-Shrimp Salad

Mary K. Mitchell

3 Tbsp picante sauce or salsa
1 Tbsp mango or peach chutney
1 Tbsp Dijon mustard
1 Tbsp lime juice
4 cups torn Boston or red leaf lettuce
6 oz. medium or large cooked shrimp,
peeled and deveined

1/2 cup diced ripe avocado
1/2 cup ripe mango or papaya, diced
1/2 cup red or yellow bell pepper strips
2 Tbsp cilantro, chopped (optional)

Combine picante sauce, chutney, mustard and lime juice in small bowl; mix well. Combine lettuce, shrimp, avocado, mango, pepper strips and cilantro in medium bowl. Add chutney mixture; toss well and transfer to serving plates. Makes 2 servings. 221 calories.

Apple Spinach Salad

Barb Rydberg

1 bag Spinach
1 bag Romaine Lettuce
4 chopped green onions
2 diced red apples (Honey Crisp - really good)

1 pkg. dried raisins
4 oz. Parmesan cheese
cashews or slivered almonds

Mix above together. Just prior to serving add 1 can cashews or small bag slivered almonds and dressing.

Dressing:

3/4 C. sugar (or artificial sweetener)
1/3 C. apple cider vinegar
2/3 C. oil

1 tsp. salt
1 tsp. dry mustard
1 Tb. poppy seed

Mix dressing and cool prior to adding to salad.

Apple Jello Salad

1 small pkg lemon Jello
2 cups hot water (part pineapple juice)
2 Tbsp lemon juice

Jean Riggle

1 cup crushed pineapple, drained
1 cup grated cheese
1 cup chopped apple (more or less)

Mix Jello, water and lemon juice, then add crushed pineapple and apple. Let stand until it gets syrupy. Add 1 cup grated cheese. Refrigerate.

Mandarin Salad

¼ C. sliced almonds
1 TB + 1 tsp sugar
¼ head lettuce
¼ Bunch of Romaine

Barb Rydberg

2 stalks celery
2 green onions (optional)
1 can Mandarin oranges

Sweet & Sour Dressing – Mix and add before serving

¼ C. oil
2 TB sugar
2 TB vinegar

½ tsp salt
1 TB parsley



Cabbage-Ramen Salad

Mary Ann Dorst

1 pound (6 cups) shredded cabbage
1 package ramen noodles – dry – crushed (I use chicken flavor)
½ cup slivered or chopped almonds
½ cup sunflower kernels

Dressing:

½ cup oil (I use olive oil)
3 tablespoons rice vinegar
2 tablespoons sugar

½ teaspoon salt
½ teaspoon pepper
flavor packet from ramen noodles

Toss dry ingredients together. Mix dressing ingredients (a yogurt cup with lid works well for this), pour over dry mixture, toss. (If you have a large sealable bowl, put everything in, cover, seal, and shake well until mixed.)

Makes a good-sized bowl.

Sauerkraut Salad

1 quart sauerkraut (home made is best,
but if you buy it, get it in a glass jar
or plastic bag)
½ cup chopped celery
½ cup finely chopped onion

Margaret Probasco

½ cup chopped pepper
a little red pepper for color
1 cup sugar
½ cup vinegar

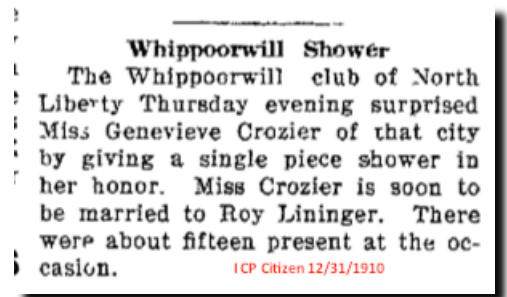
Put drained sauerkraut and chopped vegetables in a large bowl that has a tight fitting lid. Bring the sugar and vinegar to a boil. Pour over the vegetables. Mix lightly. Put tight lid on bowl and refrigerate overnight. Will keep several months in the fridge.

Strawberry and Cranberry Jello

Jean Riggle

2 small pkg strawberry Jello
1 ½ cup water
2 cups whole strawberries (frozen or fresh)
1 small can crushed pineapple
1 can whole cranberries (cranberry sauce can also be used)

Dissolve Jello in water. Add rest of fruit. Chill until set.



Strawberry Salad

Twilla Hammond

1 stick oleo melted
7 oz. coarsely crushed pretzels
8 oz. pkg cream cheese
9 oz. carton Cool Whip

2 pkg strawberry Jello
2 cups boiling water
2 -10 oz pkgs strawberries

Mix pretzels and oleo and press into 9 x 13 pan. Bake 10 minutes. Cool. Mix cream cheese with Cool Whip. Spread on top of pretzels. Dissolve the Jello in boiling water. Add strawberries. When congealed some, spread on top and serve with whipped topping.



Red Red Salad

2-3 oz pkg raspberry gelatin
2 cups boiling water

Ellen Colony

1-10 oz pkg frozen raspberries
1-110 size can jellied cranberry sauce

Dissolve gelatin in hot water. Add frozen raspberries and stir until they thaw. Add cranberry sauce and beat. I use my stick blender. Mold and chill.

Fruit Slush (a family summer favorite)

1 cup sugar dissolved in 2 cups water
2-6 oz cans frozen orange juice plus water
as called for on can
4 mashed bananas

Sue Clemens

1 #2 can crushed pineapple
1-10 oz box frozen strawberries
1 can mandarin oranges
marachino cherries-optional

Mix in the order given and freeze. I used ice cream bucket. Remove from freezer 2 hours before serving. Serve while slushy. Approximately 20 sherbet dish servings.

My kids and grandkids just dished it up right out of the freezer.

Fruit Salad

1 small pkg vanilla pudding (not instant)
1 can mandarin oranges
1 can pineapple tidbits

Karen Huntley

kiwi
banana

Drain pineapple and mandarin oranges, reserving $\frac{3}{4}$ cup juice. Mix pudding and reserved juice together. Cook until clear and thick. Cool. Spoon over oranges, pineapple, and kiwi slices. Add sliced bananas to salad just before serving.



Oxford Leader 2/20/1930
Miss Grace George was hostess
on Saturday afternoon to the mem-
bers of the Whippoorwill club.
Following the business meeting, a
Valentine program was enjoyed.

Acini de Pepe Salad

Cook together, drain and cool:

1 pound Acini de Pepe macaroni
3-4 quarts water (per package directions)
1 Tbsp butter
1 Tbsp salt

Mix dressing with macaroni and set overnight.

Add:

2 cups crushed pineapple, drained
2 cups fruit cocktail, drained
1 large can mandarin oranges, drained

Diane Rinehart

Boil together then cool:

1 cup sugar
1 Tbsp flour
3 beaten egg yolks
2 cups pineapple juice



2 handfuls mini marshmallows
1 large tub Cool Whip

Jello Carrot Salad

1 small pkg orange Jello
2 cups boiling water (part pineapple juice)
1 cup crushed pineapple, drained

Jean Riggle

1 cup grated carrots
1 cup grated cheese



Dissolve jello in boiling water. Add drained pineapple and grated carrots. Let set until cool, then add grated cheese. Let set up. Refrigerate.

Macaroni Salad

1 small pkg macaroni, cooked
6 hard cooked eggs, chopped
½ lb. bacon, cut up, fried crisp
½ green pepper, diced
1.2 lb sharp cheddar cheese

Twillla Hammond

2 Tbsp pickle relish
1 small onion, diced
1 cup Miracle Whip
½ tsp mustard
salt and pepper to taste

Make dressing of Miracle Whip, mustard, salt and pepper. Combine remaining ingredients, pour dressing over and toss.
(I often put in a can of green peas too.)

Three Bean and Cheese Salad

Joan Belknap

In a large bowl combine:

- 6 cups torn romaine lettuce
- ½ cup sliced green onions
- 1 can garbanzo beans (all beans are 15.5 oz cans, drained and rinsed)
- 1 can black beans
- 1 can pinto beans
- 4 oz. Colby cheese cubed
- 4 oz. Monterey Jack cheese cubed
- 2 tomatoes, seeded and chopped

Add ¾ cup cucumber ranch salad dressing and toss

Slice two boiled eggs and add to the top for garnish

This is a heart-healthy recipe.

Three Bean Salad

Sue Clemens

- 1 can green beans, drained
- 1 can wax beans, drained
- 1 can kidney beans
- 1 cup chopped celery
- 1 large onion, chopped
- 1 green pepper, chopped

Dressing

- ½ cup oil
- ½ cup vinegar
- ¾ cup sugar
- salt and pepper to taste

For dressing, I use a jar with a cover so mixture can be shaken well. You want to get the sugar dissolved before putting on your vegetables and mixing. It is best if this marinates for 1-2 hours before serving.

Pea Salad

Karen Huntley

- 1 pkg (10 oz) frozen peas, uncooked, unthawed
- 1 cup celery
- 1 cup cashew nut halves

- ½ cup chopped green onions
- ½ cup bacon bits
- ¾ cup sour cream
- ¾ cup mayonnaise

Put peas in large bowl. Add celery, nuts, onions and bacon bits. Mix sour cream and mayonnaise. Mix with salad. Refrigerate overnight.

My Best Friend Sue's Mom Betty's Potato Salad**Lori Meyer**

5 pounds red potatoes
1 dozen eggs
1 whole large Vidalia onion

1 jar Mrs. Clark's Salad Dressing
salt and pepper to taste

Bring eggs to a boil and boil for 10 minutes. Rinse and cool down with cold water.
Bring potatoes with skins on to a boil and boil until fork tender. (approximately 10-15 minutes) Rinse and cool down with cold water.
Chop the onion very fine.
Peel the potatoes and cut into bite size chunks.
Peel the eggs and cut into small bites.
Mix together with onion. Salt and pepper a bit then mix this all with the salad dressing.
Best if this sits overnight in a tightly sealed container. Taste. If needed add additional salt and pepper.
This will keep in a tightly sealed container for about a week.

Creamy Summer Veggie Salad**Rita Jensen**

4 medium tomatoes, chopped
3 large cucumbers, seeded, chopped
1 medium onion, chopped
10 radishes, sliced
2 cups sour cream (16 oz)

¼ cup lemon juice
1 tsp seasoned salt
½ tsp pepper
¾ tsp celery seed (optional)

In large bowl, combine tomatoes, cucumbers, onions and radishes. In small bowl, combine remaining ingredients. Add vegetables and toss to coat. Cover and refrigerate for at least 2 hours. Serve with slotted spoon. Makes 16 servings

Broccoli Slaw Salad**Sue Clemens**

1 package broccoli slaw mix
½ cup chopped onion
1 pkg ramen chicken noodle soup

½ cup sunflower seeds (more if you like)
1 cup slivered almonds (I use the
seasoned kind in a package)

In a small bowl : the 2 packages of seasoning mix from the Ramen Noodle package, ½ cup oil, ½ cup sugar, and 1/3 cup white salad vinegar-be sure this is mixed well, sugar dissolved.

2-3 hours before serving: In a large bowl mix the broccoli slaw, onion, and broken up noodles. About 15 minutes before serving add the sunflower seeds and the almonds.

Broccoli-Cauliflower Salad

2 pounds broccoli – use only the head and break small
1 small head cauliflower – break into small pieces

Dressing

1 cup sour cream (I use plain yogurt)
1 tsp garlic salt

1 cup mayonnaise
½ tsp celery salt

Mix well and refrigerate. Tastes better if made the day before.

Peg Colony

2 carrots, sliced thin or grated
1 small onion – chopped fine - optional
4 oz cheddar cheese, grated



Broccoli Salad

1 large bunch of broccoli (cut in bite size pieces)
¾ cup raisins
¼ cup diced onion
10 strips of fried bacon, crumbled

Charlotte Young

¾ cup cashews
¾ cup Miracle Whip
½ cup sugar
1 Tbsp vinegar

Mix the broccoli, raisins, onion, bacon, and cashews together. Mix the Miracle Whip, sugar and vinegar together for the dressing and pour over the salad. Refrigerate. Serves 6-8.

Fire and Ice Salad

2 large onions, sliced
6 large tomatoes cut into wedges
1 green pepper, sliced

Dressing

¾ cup vinegar
¼ cup water
1 ½ tsp celery seed

Laurene Kincade

1 ½ tsp mustard seed
½ tsp salt
2 Tbsp sugar
¼ tsp pepper

Heat dressing and pour over vegetables while hot. Chill.

"22" Second Salad

Laurene Kincade

1-16 oz cabbage slaw mix	<u>Dressing</u>	1 tsp dry mustard
1-10 oz frozen peas	½ cup oil	1 tsp salt
½ cup peanuts	¼ cup sugar	1 tsp grated onion
	1 Tbsp poppy seeds	¼ cup vinegar

Mix the dressing well and pour over slaw, peas and nuts.

Cole Slaw or Lettuce Dressing

Joan Belknap

1 small carton fresh sour cream	2 Tbsp. water
1 cup sugar	1 can imitation sour cream
1 tsp. salt	4 Tbsp. vinegar

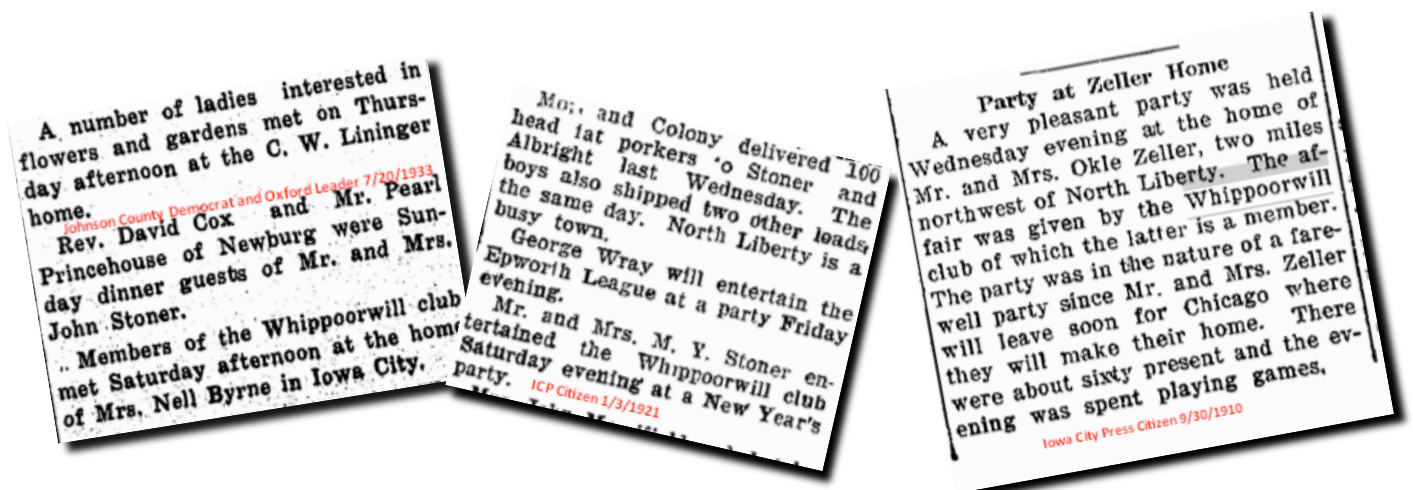
Put ingredients into the blender and blend on medium speed until well mixed. Store covered in refrigerator. Will keep several weeks. Use as needed. Note; I usually use slightly more water and less vinegar

This is my mother's recipe (Agda Alt).

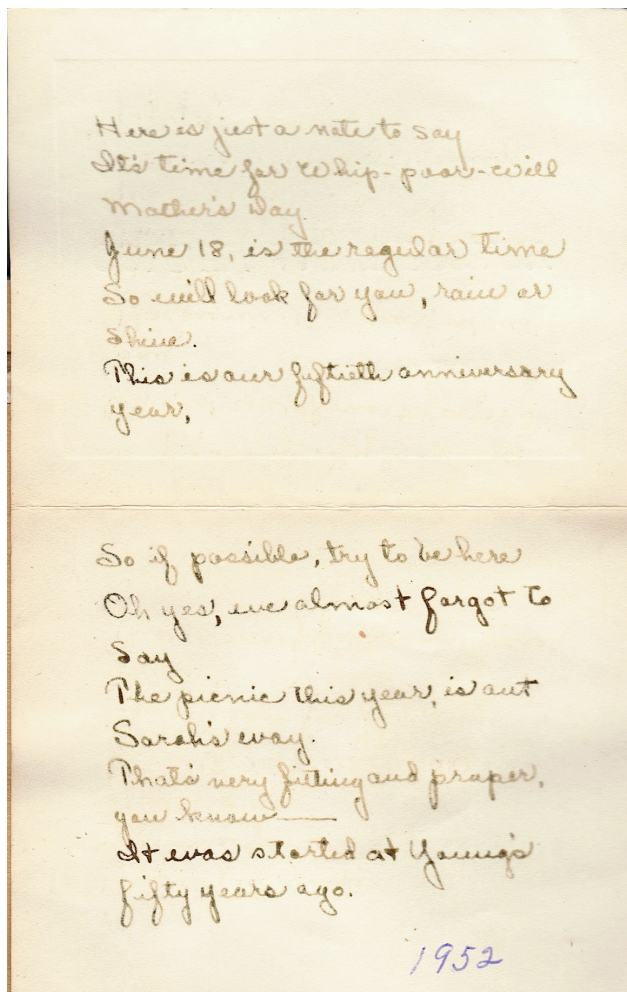
Blue Cheese Croutons

Joan Belknap

In a saucepan, combine 1 ounce (about 3 Tbsp) blue cheese and 3 Tbsp butter. Stir over low heat until melted and blended. With pastry brush, brush mixture onto 6 slices of white bread. Cut each slice of bread in cubes. Spread on baking sheet and heat in 225° oven until crisp (about 2 hours). Cool and store in an airtight container. If you store them in a jar, they will not leave an odor in the container.



Soups



Before the days of word processors and email, this invitation to the 50th anniversary Mother's Picnic at Sarah Young's in 1952 was written by hand.

The Whippoorwill club will hold their annual Hallowe'en party at the L. L. Stoner home on the 31. Mrs. Dave Vonstein is in Kansas called there by the death of her father, William Roberts, which occurred on October 14.

Mrs. Tom B. Gordon is hostess to the Whippoorwill girls on the 27th. At the last meeting this club subscribed for the American magazine for the boys at Camp Dodge.

Miss Myrtle Finch and Mrs. C. E. Maxey have returned from Davenport where they had gone as delegates to the Kings Daughters convention from Immanuel Circle of North Liberty.

ICP Citizen 10/24/1917

Mrs. Clarence Green will entertain the Whippoorwill club on Saturday, Dec. 8 inst.

The city council met last night at the hall on business.

Raymond Snaveley's son is on the sick list.

ICP Citizen 12/5/1917

Mrs. S. A. Meyers and Mrs. W. H. Green went out soliciting yesterday afternoon for the Red Cross. They met with good success receiving nineteen dollars in money and eighteen chickens, from the people in the territory they canvassed. If the other ladies, who will solicit elsewhere will meet with success the Red Cross workers will have a neat little sum to invest in material and can continue the good work for the boys at the front.

Entertains Whippoorwill Club

Miss Grace George delightfully entertained the members of the Whippoorwill club and their families at a lawn party at her home at North Liberty, on Thursday evening. About one hundred guests were present and enjoyed the basket supper which was served on the lawn. During the evening, a surprise announcement was made of the engagement and approaching marriage of Miss Elenore Colony of North Liberty and Mr. Francis Shotwell, of Mt. Vernon, Ia. Each guest was given a plain white card, upon which the announcement appeared when exposed to heat. The young people received the best wishes of the group present.

ICP Citizen 9/15/1923

MADISON NEWS

The Whippoorwill Club members were entertained Saturday afternoon by Mrs. Carroll Colony in North Liberty.

ICP Citizen 12/10/1921

Ernest Myers was a business caller at Oxford Monday afternoon.

Clarence Wolfe, Carse Wray and David Wray have returned to their homes after a business trip to Davenport.

The sum of \$16.20 was netted at the Greencastle school Friday evening, Dec. 2. The pupils gave a program and pie social.

The Priscilla club members met during the past week at the home of James Chamberlin.

A. W. Ulrich delivered a bunch of hogs to North Liberty Tuesday.

Benny, the son of Mr. and Mrs. Ray Kephart, has been a victim of the mumps during the past week.

The Priscilla club held a St. Patrick's party at the home of Mr. and Mrs. Dan Overholt Thursday evening. Everybody had a good time.

ICP Citizen 3/22/1921

Mary Keller and Mary Overholt entertained about forty friends Friday evening at the latter's home. Games were played and refreshments were served during the evening.

Mrs. Raymond Ranshaw entertained her Whippoorwill club friends at her home Saturday afternoon. An interesting meeting was conducted and the hostess served refreshments.

The True Blue class of the M. E. church will hold their next meeting at the Rolla Ault home. Henry Bealer is home after spending some time with his son at Aredale, Iowa.

Alton Zeller's children have had the measles, but are getting better.

Mrs. Frank Myers has gone to

NORTH LIBERTY

NORTH LIBERTY, Feb. 16.—The Whippoorwill club members and their husbands were entertained at the home of Mrs. Moreland Colony Friday evening, Feb. 12.

H. Louvar and James Riddle delivered hogs at the stockyards this week.

Mrs. Dora Wray entertained the Lucile Colony Auxilliary at her home in Madison township Friday afternoon, February 12th. The devotional exercises were conducted by Mrs. W. W. Young and Mrs. L. L. Stoner had charge of the program.

ICP Citizen 2/16/1926

PICNIC-REUNION

Mrs. James Cippera and daughter, Mrs. Dillman Scandrett attended a founders day picnic and reunion of the Whip-poor-will club at North Liberty Sunday. One hundred and eighty persons attended.

Marion Sentinel 6/22/1950

Johnson County Democrat and Oxford Leader 10/5/1939

Thirty members answered roll call Saturday afternoon at the Whippoorwill club meeting at the home of Mrs. White Larew. Miss Marian Monroe, child welfare worker of Johnson county, gave a very interesting talk. Guests were Mrs. Merritt Ewalt of Coralville, Mrs. Milo Novak and Margaret, Mrs. Forrest Kellogg, Mrs. Donald Campbell, Ms. W. E. Chidester, Mrs. Mabel Myers, and Mrs. Lloyd Myers.

Mexican Soup

1 can corn (drained)
2 cans pinto beans (drained)
1 can rotelle tomatoes
1 can chopped tomatoes (drained)

Evelyn Moore

2 cups velveta cheese
1 can chicken broth (16 oz)
2 cups diced cooked chicken



Combine and heat in crock pot. Serve with tortillas and a dollop of sour cream on top.

Mexican Chicken Soup

3 Boneless Skinless Chicken Breast
2 cans Black Beans-drained and rinsed
1 jar Salsa

Norma Waters

1 can Vegetable Juice
2 cans Whole Kernel Corn-drained
1 package Taco Seasoning

Garnish:

Sour Cream

Shredded Cheddar Cheese

Tortilla Chips-broken into small pieces

Cut Chicken Breast in to bite sized pieces and brown until no longer pink. Sprinkle Taco Seasoning packet over the chicken and add ½ cup waters. Heat through. In a soup pot or crock-pot, place seasoned chicken, vegetable juice, beans, corn and salsa. Heat through. To serve, ladle soup into bowl, top with a dollop of sour cream, shredded cheddar cheese and crushed tortilla chips.

Mack's Mex Bean Soup

1-12 oz pkg smoked bacon, diced
1 large onion, finely chopped
5 cans (15 oz) pinto beans, undrained
1 cup water
1 cup picante sauce, medium hot

Mary K. Mitchell

1 large red bell pepper, chopped
1 small bunch fresh cilantro, chopped
(use only leaves, not stems)
6 oz Monterey jack cheese, shredded

In medium saucepan, cook bacon and onion until bacon is crisp and onion is tender, about 5 minutes. Place one-half of the beans in blender or work bowl of food processor; blend or process until smooth. Add to saucepan with remaining one-half of the beans, water, red pepper, picante sauce and cilantro. Bring to a boil; reduce heat. Cover and simmer over low heat for 15 minutes.

Top each serving with cheese and serve with additional picante sauce if desired. Serve with corn sticks or corn bread.

Black Bean Soup

Mary K. Mitchell

4 ½ cups black beans, soaked overnight
12 slices bacon, fried and chopped fine
3 cloves garlic, crushed or chopped
3 onions, chopped

3 tsp. chili powder
1 jar of Major Grey's Chutney
salt and cayenne pepper to taste

Soak beans overnight. Add water to the soaking water to make 3 cups of water for each cup of beans. Bring beans to a boil and boil for 2 minutes. (Adding about 3 Tbsp of the bacon grease will reduce the foaming). Remove from heat, cover and let set for 1 hour. Add remaining ingredients. Simmer until beans fall apart a little and make a thick rich sauce. add water as needed until beans are cooked.

To serve: Put cooked rice in a bowl and cover with soup. Garnish with chopped onion.

Prize Winning Chili (3rd place)

Mary Terrill

"I'd gladly give the recipe for the Whip-Poor-Will cookbook, but I don't use a recipe. It's just a little bit of this and a little bit of that so it's never the same. But here is what I did for the contest."

Sauté in olive oil in skillet:

1 large chopped onion
2 Tbsp minced garlic

Remove the onion/garlic from skillet and put in and brown individually;

2 pounds of beef (although I use deer burger and I always tell people that it is deer)
1 pound beef steak cut into small pieces
½ pound bacon

Drain meat and put all of above in large soup kettle then add:

2 cans dark red kidney beans, drained
1 can black beans, drained and rinsed
1 can tomato juice
1 can jalapeños, chopped
1 can green chilies
1 can chopped tomatoes

Now the tricky part because it just depends on individual tastes:

smoked chipotle chili powder
cumin
regular chili powder
VERY LITTLE PINCH of cayenne powder
fresh chopped cilantro



"That's about all there is to it. I think I'll go get a chili dog now that you've got me thinking about one!"

White Chili

2 cans garbanzo beans (drained)
1 can pinto beans (drained)
1 can rotelle tomatoes
1 diced onion

Evelyn Moore

2 cans chicken broth (16 oz)
1-12 oz pkg of pepper jack cheese, cubed
4 chicken breasts, cubed, uncooked

Place all ingredients in crock pot, let cook on medium for 5 hours. Serve with tortillas and cheddar cheese on top.

Vegetable Chili

2 bell peppers, chopped
1 ½ c. mushrooms, chopped
2 celery stalks, chopped
1 large onion chopped
3 cloves garlic, minced
1 T. chili powder

Kay Mohling

1 T. dried oregano leaves
1 tsp. ground cumin
¼ tsp. salt
2 cans (15 oz each) pinto beans
1 (14.5 oz) can diced tomatoes

Heat oil in large saucepan over medium heat. Add peppers, mushrooms, onion, celery, and garlic. Cook and stir about 7 minutes. Add chili powder, oregano, cumin, and salt. Cook stirring occasionally for 5 more minutes. Add tomatoes and pinto beans with juice. Simmer, stirring occasionally, about 25-30 minutes.

Soak Beans or Not?

<http://missvickie.com/howto/beans/howtosoak.html>

Miss Vickie's website reports that there are lots of good reasons to soak beans before cooking.

1. It can reduce the cooking time by up to 70%, saving time and saving energy. (Soybeans take up to 12 hours to rehydrate)
2. Shorter cooking time means more nutrients are retained.
3. It helps somewhat to minimize gas. Soaking helps to remove the indigestible complex sugars from the outer coating of the beans.
4. It removes the "field dust." Many vegetables are washed before shipping, but beans can't be washed or they might sprout or mold.

Italian Beef Soup

Evelyn Moore

1 lb. bulk Italian sausage, cooked and drained
1 chopped green pepper, 1 chopped onion
1-8 oz. cans tomato sauce
2-16 oz cans tomatoes, cut up
2 cans water

2 tsp chicken bouillon
4 tsp garlic salt
1 tsp Italian seasoning (sometimes I use 1/2 pkg. dry spaghetti sauce mix)
1/2 cup small shaped macaroni
1-8 oz package mozzarella cheese

Brown sausage, green pepper, onion. Drain. Stir in remaining ingredients except macaroni and cheese. Cover and simmer 15 minutes. Add macaroni and simmer until it is tender. Serve topped with mozzarella cheese.

Italian Vegetable Soup

Norma Waters

1 pound Hamburger
1 can Beef Broth
2 cups Water
1 tsp Oregano
1 medium Onion-diced
4-5 stalks Celery-sliced

1 can Vegetable Juice
1 can Green Beans (drained) or frozen Green Beans
1 Tbsp Italian Seasoning
1/2 tsp Ground Thyme
5-6 Carrots-sliced
1/2 large Green Cabbage-sliced

Very good the next day!

Brown meat until no longer pink and drain. In a large soup pot, add browned meat and all the other ingredients. Heat until vegetables are tender crisp. You can also add kidney beans-drained, potatoes-chopped, diced or stewed tomatoes, any other vegetables you like.

Busy Day Healthy Luncheon Soup

Evelyn Moore

1 lb. browned, drained ground beef
3 cans tomato soup
1 1/2 cup diced potatoes
1 cup each, diced carrots, celery, onion

1/4 cup white or brown uncooked rice
1 tsp. salt
1/4 tsp. pepper
5 cups water

Place all ingredients in large kettle, cover and simmer for one hour.

Easy Crockpot Stew

Evelyn Moore

1 pound boneless beef stew meat
1 pkg. dry onion soup mix
1 can cream or golden mushroom soup

8 oz carrots
1 chopped stalk celery
2-3 potatoes peeled, cubed

Cook in crock pot for 4-5 hours, during last two hours add vegetables. My late husband loved this!

My favorite memory is The Whip-poor-will handshake, not doing it ! Also, the kindness extended to me upon the death of my husband.

Submitted by
Evelyn Moore

French Onion Soup

8 onions, sliced
2 cloves garlic, minced
1/3 cup olive oil
2 Tbsp all-purpose flour
8 cups beef stock
1/4 cup dry white wine

Mary K. Mitchell

1/2 tsp dried thyme
1 bay leaf
salt and pepper
1 loaf French bread
2 cups grated Gruyere

Sauté onions and garlic in oil over low heat until tender and golden yellow. Sprinkle flour over onions, cook a few minutes more, browning the flour well. Add stock and wine and bring to a boil, add thyme and bay leaf. Reduce heat, cover, and simmer gently for 20 minutes or so. Add salt and pepper to taste.

Meanwhile, slice French bread into 3/4 inch slices and butter both sides. Toast slices on griddle until golden brown. Ladle soup into an ovenproof bowl, add toasted bread and cover with cheese. Place ovenproof bowl on a baking sheet lined with tin foil. Bake at 350° for 5 minutes under a hot broiler.

Phoenix Heart Healthy Soup

In a large soup pot add the following:

2 Tbsp olive oil
4 parsnips cut in 1/2" pieces
1 turnip cut in 1/2" pieces
4 celery ribs sliced

Cook until tender - about 15 minutes

Add the following:

16 cups chicken broth (low sodium and low fat)
5 cups cooked cubed chicken
1 bag (10 oz) frozen sliced carrots
1 bag (10 oz) frozen broccoli florets

Bring to a boil and simmer for 1 hour

Charlotte Young

1 jalapeno pepper seeded and chopped fine
1 1/2 chopped onion
1 Tbsp chopped garlic
2 tsp salt

1 box (10 oz) frozen chopped spinach
1/4 cup fresh lemon juice
1 Tbsp dill seed
1 1/2 tsp Cayenne pepper

Makes 26 cups of soup—about 79 calories per cup. Freezes well.

Option: Parsnips and turnips hold their shape in the soup, but if you can't find them, I have substituted 4 cups of quartered potatoes. They mush down and thicken the soup a little, but work fine.

Senegalese Chicken Peanut Soup

Mike/Marsha Myers

2 Tbsp oil
1 to 2 chopped onions
2 celery stalks, chopped
3 to 4 carrots, sliced thin
2 tsp sugar
2 tsp curry powder
2 tsp powdered cumin
½ tsp cayenne, to taste

½ tsp salt, to taste
1-28 oz can diced tomatoes
6 to 8 cups water or chicken broth
1 pound chicken breasts, poached in water
1 to 2 cloves garlic, minced
1 tsp sesame oil
½ cup chunky peanut butter

Poach chicken breasts in 4 cups water until just cooked through. Remove from liquid and reserve broth for soup, cool chicken on a plate. Heat oil in large heavy pot and sauté onions, celery and carrots for 5 minutes, until tender. Add sugar, curry, cumin, cayenne, and salt and stir to coat veggies. Add tomatoes, broth from chicken and 4 more cups water, garlic, sesame oil and peanut butter. Cook until hot and vegetables are cooked. Taste and adjust seasonings. Chop chicken breasts into small chunks and add just before serving, heating just long enough to reheat. Ladle into bowls and garnish with chopped peanuts if desired.

Brown Rice Asparagus Soup

Marsha Myers

2/3 cup brown rice
1 & 1/3 cup water
1 tsp salt
12 oz fresh asparagus
2/3 cup chopped celery
2/3 cup chopped carrot
1 onion chopped
5 cups veggie or chicken broth

½ tsp thyme
¼ cup fresh parsley chopped
1 Tbsp soy sauce
½ tsp chipotle chili pepper
salt and pepper to taste
1 tsp tarragon
1 clove minced garlic
1 Tbsp lemon juice

Cook rice in salted water or broth until water is absorbed. [Make veggie broth with tough asparagus pieces, carrots and onions. Cook til soft then blend and strain to remove fiber] Sauté chopped carrots, onions, celery & asparagus (reserve tips for later) until tender. Add herbs, spices and salt and pepper. Add broth and rice. Cook until tender. At this point you may blend until thick or remove ½ of soup to blend until smooth and leave other ½ for texture. Add remaining ingredients and asparagus tips. Reheat slowly and serve.

This is one of our favorites during asparagus season.

Split Pea Soup

1 pound split peas or lentils
2 large onions, chopped
3 to 4 large carrots, grated
1 cup celery, chopped
1 large ham bone
1 cup chopped ham

Marsha Myers

1 cup sliced polish sausage, browned
2 to 3 cloves garlic
1 tsp dry mustard
salt and pepper to taste
1 tsp chili powder (optional)
1 bay leaf

Cook peas in water to cover by 2" until soft, about 1 hour, with ham bone. Sauté veggies and polish sausage until tender. Add veggie mix to soup. Season to taste and cook til thick. Remove bone and serve hot.



Margaret and Peg model period clothing during the Fun Days Parade during our 100th Anniversary Year.

Side Dishes



Detail from a quilt hanging on the wall where we at Dinner Out at the Kava House in 2009.

North Liberty Jan. 5—Mr. Alton Zellar of Chicago is spending his vacation with his parents Mr. and Mrs. N. Zellar.

Mr. and Mrs. John Twinger are entertaining the latter's brother Newton Owens and family of Cedar Rapids.

A large number of friends of S. A. Myers met at his home Friday and informed him of his birthday. They were highly entertained in the new home and Mrs. Myers served an excellent dinner.

The Whippoorwill club met at the home of Geneva Crozier and gave her a shower on Wednesday evening.

Saturday Moreland Colony entertained a number of his friends in honor of Alton Zellar.

We are sorry to hear of the death of Mr. Stouffer. He was for many years a resident of North Liberty.

Mr. Pooley of Greene, Iowa, is visiting at the home of Abraham Albrights'.

Mrs. Samuel Ranshaw is on the sick list.

Mrs. George Anderson and daughter have returned home, after a pleasant trip thru the West.

ICP Citizen 4/19/1923

NORTH LIBERTY

Mrs. Bert Myers entertained the Whippoorwill Club at her house Saturday afternoon. Miss Margaret Myers wore a beautiful costume of red and represented Miss Valentine. The afternoon was delightfully spent in valentine amusements, and Mrs. Myers served a delicious luncheon and carried out the color scheme of red. Two invited guests were Mrs. Jesse Fuhrmaster and Miss Belle Peterson.

Mr. and Mrs. Chris Wolfe will entertain the Priscilla Club members and their husbands at a six o'clock valentine dinner, Feb. 14th at their home.

The North Liberty Band had practice and elected officers for the following year as follows, Pres., Jess Musgrave, Vice pres., Wendell Stoner, treas.-sec. Logan Myers.

Hostess to Whippoorwill Club

Miss Grace George entertained the Whippoorwill club at her home at North Liberty in observance of the twenty-third annual Mother's Day picnic. An elaborate picnic dinner was served at noon. During the afternoon a program was presented as part of the entertainment. The numbers included a song by Ruth and Merwyn Green a reading by Gladys Ward, greetings from absent members, a playlet, "The Donation Party".

Those in attendance from out of town were Miss Marie Peterson of Mt. Vernon, Miss Alice Cheseboro of Des Moines, Miss Mae Weise of Davenport, Mrs. Horm of Washington, D. C., Miss Lulu Sheetz of Marshalltown, Mrs. George Ball and son, Mrs. Wolfe Mrs. Carson and Miss Nelle Cogan of Iowa City.

The Whippoorwill club was entertained at the home of Miss Leola Snively last Saturday.

On last Wednesday a number of friends visited at the home of Samuel Ranshaw. They were: Mr. and Mrs. Joseph Stouffer of Iowa City, Frank Stouffer from Los Angeles, Cal., Mrs. Morris Taylor and sons Gene and Theodore and daughter Mildred of Iowa City, Mrs. Ronald Owen, of Davenport, and Mrs. Spraker of Cedar Rapids.

ICP Citizen 1/5/1922

A family reunion took place at the Curtis Bowman home last Saturday.

On Thursday Mr. and Mrs. J. W. Meyers entertained at a 12 o'clock dinner the following guests: Mr. and Mrs. Jake George, Mr. and Mrs. Nicholas Zeller, Mr. and Mrs. Charley Colony, Mrs. Nell Gill and daughter, Miss Mabel, Mr. and Mrs. Moses Snively.

The True Blue class of the M. E. church had a party at the home of Lee Ranshaw last Friday evening.

Potluck Scalloped Corn

Charlotte Young

1 (12-16 oz) can cream style corn
1 (12-16 oz) can whole kernel corn
2 eggs beaten
1 stick margarine-melted

1 cup of French onion dip (or 1 cup of
sour cream)
1 box Jiffy cornbread mix
Salt and pepper

Preheat oven to 350° F.

Mix corn, eggs, margarine, onion dip or sour cream and Jiffy cornbread mix together and pour into a greased 2-quart baking dish.

Bake for 40-50 minutes until bubbly and thickened.

Awesome and Easy Creamy Corn Casserole Peg Colony

1-15 oz can whole corn (drained)
1-14.75 oz can creamed corn
1 cup sour cream

½ cup butter, melted
1 -8.5 oz pkg dry cornbread mix
2 eggs, beaten

Preheat oven to 350° Lightly grease 9 x 9 inch baking dish. In medium bowl combine butter, eggs, cornbread, corn and sour cream. Mix together. Spoon into prepared dish. Bake 45 minutes or until top is golden brown.

Note: This recipe doubles easily to 9 x 13 pan. Bake at least 1 hour if doubled. You can also add diced red and green peppers or chopped onion.

A Whip-poor-will memory that I have is the time that I was to host club. Mom (Peg Colony) and I had already decided that my house was too small to host club, so she had said that Whip-poor-will could meet at her place. I had my refreshments picked out and all the ingredients purchased. Then, the morning of club I had a phone call that I was being called in to work. Thank goodness Mom put together a recipe that was totally new to her and she was able to host for me.

By the time I returned from work, everyone had left and Mom and Jean Riggle were just finishing up washing the glass snack trays. (And no, I did not wait to return till the dishes were done !) This happened in October 2004.

One of the most enduring memories of hosting club (for me or any member, I believe) is that if you were hosting at your home, you could count on cleaning your place till it shined. (or almost shined).

Submitted by Darla Hardwick



My favorite memory is I started working off the farm the fall of 1988. My employment was at a local motel in Coralville. I was to be hosting the Whip-poor-will club March 3, 1989.

I had help from the family to do the things that need to be done before the club ladies arrived- - cleaning. I explained to the motel manager of housekeeping I needed to have the day (March 3) off due to my required club duties. After all, I'd been a member of " This Club " for 33 years and I was expected to do my 'serving'! When the day arrived I was up early to make rhubarb dessert to be used as refreshments for 18 ladies served by my daughter, Darla; while I worked at the motel.

P.S. I even missed the N.L. Optimist Pancake Day.

Submitted by Peg Colony

Cornbread Casserole

1 can whole corn (drained)
1 can creamed corn
1 cup sour cream
½ stick butter-cut up

Mix together
Bake one hour at 350°

Jackie Huffman

½ cup chopped onion
1 box Jiffy cornbread mix
2 eggs
Salt and pepper

Corn and Macaroni Casserole

1-14.75 oz can creamed corn
1-11.25 oz can whole kernel corn
1 ½ cups macaroni

Dolores Riley (from James Serbousek)

½ cup butter
11 oz cubed processed cheese (If you use
Velveeta= 1/3 large box)

Mix together creamed corn, whole kernel corn (do not drain) and uncooked macaroni.
Slice the butter and mix into the corn mixture along with the cheese.

Cooking options:

1. Place in crock pot on high for approximately 2 hours or cook on low for approximately 3 ½ hours, stir occasionally.
2. Place in buttered casserole dish. cover and bake at 350° for 30 minutes. Uncover, stir and bake uncovered for 30 more minutes.

A double batch of this recipe will fill a large crock pot and is great for potluck dinners. For a complete meal, add hamburger or diced ham.

Oven Roasted Vegetables

1 medium zucchini
1 medium summer squash
2 medium bell peppers (any color)
1 lb. asparagus
1 onion

Kay Mohling

1 package fresh mushrooms
3 T. olive oil
1 tsp. salt
½ tsp. pepper

Cut all vegetables into bite sized pieces, and place in large roasting pan. Toss with olive oil, salt and pepper. Spread in a single layer in the pan. Roast at 450° for 30 minutes, stirring occasionally, until vegetables are lightly browned and tender.

Cheesy Broccoli Casserole

8 tsp. diet margarine
1 cup celery, finely chopped
1 cup onion finely chopped
20 oz. pkg frozen broccoli
2/3 cup dry milk
4 tsp onion boullion

Betty Jarrard (from Weight Watchers)

½ cup mushrooms
8 oz. semi-soft cheese
4 oz. uncooked rice
½ tsp garlic salt
1 tsp seasoned salt

Each serving is equal to: 1 serving protein, 1 serving grains, 1 serving fat, ½ serving limited vegetables, ½ serving milk, 1 serving extras, 1 ½ servings vegetables

Saute celery and onions in diet margarine, set aside. Cook and drain broccoli. In an 8 x 10 inch baking dish combine all the above ingredients. Stir till well mixed. Bake at 350° for 30 to 40 minutes. Makes 4 servings.



Our first Red Hat day at Mary K. Mitchell's house in 2003.

Ruby's Potatoes

2 lbs frozen hash brown potatoes
¼ cup melted margarine (decrease slightly)
1 ½ cans cream of chicken soup

Mary Ann Dorst

½ cup chopped onions
2 cups grated sharp cheese
salt & pepper to taste
1 carton sour cream (16 oz)

Toss all ingredients together and bake at 325-350° for 1-1/2 hours.
Can top with grated cheese or corn flakes mixed with 1/4 cup margarine.
It takes quite a while for the potatoes to thaw.

Can top with grated cheese or corn flakes mixed with 1/4 cup margarine.
It takes quite a while for the potatoes to thaw.

Gruyere Scalloped Potatoes

2 Tbsp butter or oleo
4 medium potatoes sliced 1/8" thick
1 cup shredded Gruyere Cheese (Greek)
½ cup sliced onions

Betty Riggle

1 Tbsp flour
1 tsp salt
¼ tsp pepper
1 cup milk

Spread butter on bottom of 12" skillet (non-stick). Layer potatoes and onions. Sprinkle half the flour. Repeat layers. Pour milk over all (potatoes, onions, cheese). Reduce heat to medium, cover and simmer for 20 minutes. Uncover and simmer for 7 minutes. Makes 4 servings.

Dostal's Party Potatoes

24 oz. frozen shredded hash browns
1 cup sour cream
1 can mushroom soup
½ cup chopped onion

Charlotte Young

1 stick butter, melted
8 oz. grated cheddar cheese
1 cup of buttered corn flakes

Preheat oven to 350°. Thaw hash browns. Stir together hash browns, sour cream and mushroom soup. Stir in onion and melted butter. Pour in a 9 x 13 greased pan and top with grated cheese and buttered cornflakes. (I melt the butter—pour into plastic bag—add Corn Flakes and shake.) Bake at 350° F for 45-50 minutes or until brown.



Hash Brown Casserole

Ashlynn Lough *from Kim Lough, Ron's daughter*

30 oz bag frozen hash browns, country style	½ stick margarine
1 can cream of chicken soup	salt and pepper to taste
8 oz sour cream	2 cups cornflakes
1 cup grated cheddar cheese	¼ cup margarine
1 chopped onion	

Mix all ingredients (except cornflakes and ¼ cup margarine) and bake in a 9 x 13 greased pan and top with cornflakes mixed with ¼ cup melted margarine at 350° for 1 hour uncovered or until hot.

Cranberry Sweet Potatoes

Jean Riggle

3 large sweet potatoes	2 Tbsp margarine
½ cup cranberry relish	¼ cup brown sugar
¼ cup cran-raisins	¼ cup pecan pieces

Peel sweet potatoes and cook in boiling water until potatoes are tender. Mash potatoes until fluffy and stir in last 5 ingredients. Place in 8 x 8 dish that has been sprayed with non-stick spray. Bake at 350° for 15-20 minutes or until internal temperature is 160°. Yields 6 servings.

Carrot Soufflé

Marsha Myers

2 cups cooked mashed carrots (or squash or pumpkin)	3 Tbsp flour
4 Tbsp melted butter	¼ cup sugar
2 eggs	1 tsp baking powder
	1 tsp cinnamon

Put all ingredients in blender or food processor. Blend until smooth. Pour in 2 quart casserole. Bake at 325-350° for 1 hour or until set.

*for larger groups, I triple or quadruple this. It does puff up during baking. Tastes like pumpkin pie!



Hot German Rice

1 cup brown rice
8 slices bacon
1/3 cup vinegar
2 Tbsp water
½ tsp salt

Cook rice in 2 cups water (about 1 hour with ½ tsp salt).
Fry bacon til crisp. Drain and crumble. Reserve ¼ cup fat. In frying pan, sauté onions and peppers in ¼ cup bacon fat. Add rice and seasonings (everything but bacon). Cook and stir until liquid is absorbed. Add bacon and toss. Serve hot.

Marsha Myers

½ tsp celery seed
1 Tbsp chopped onion
2 Tbsp chopped green pepper
2 Tbsp chopped red pepper
1 hard cooked egg, diced

Nuttled Wild Rice

½ cup wild rice
½ cup brown rice
2 cups water or chicken stock
1 cup pecan halves
1 cup golden raisins
grated rind of 1 large orange

Marsha Myers

¼ cup chopped fresh mint leaves
4 scallions, thinly sliced
¼ cup olive oil
½ cup orange juice
1 tsp salt
freshly ground black pepper to taste

Cook rice in water or broth, covered, for about an hour or until all water is absorbed. Add remaining ingredients and toss. Let stand for 2 hours or so for flavors to develop. Serve at room temperature. Serves 6 or more.

Baked Pineapple (good with ham)

1 -20 oz can chunk pineapple
1 cup grated cheddar cheese
2 Tbsp flour

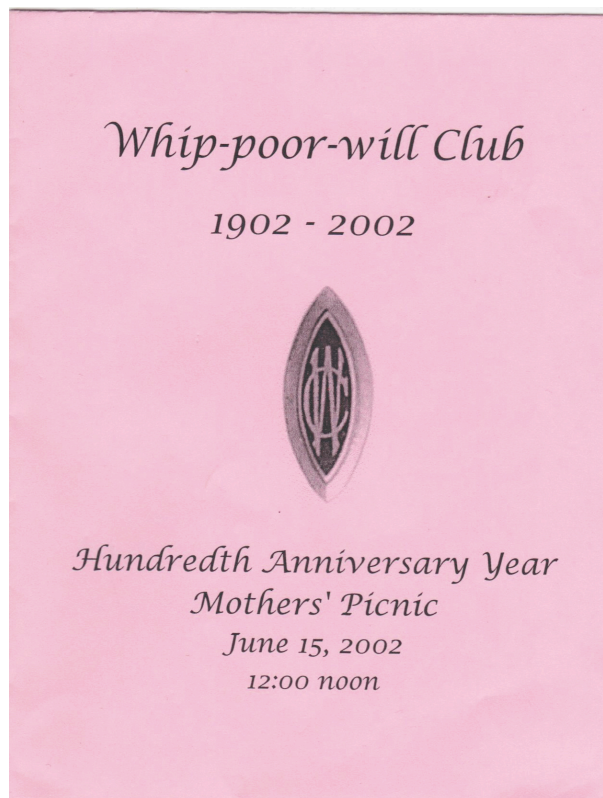
Laurene Kincade

1/3 cup sugar
2 cups cubed dried bread
2 Tbsp butter

Drain pineapple. Mix juice with flour and sugar. Pour over pineapple and bread in a baking dish. Top with cheese and butter. Bake at 350° for 30 minutes.



Main Dishes and Casseroles



100th Anniversary Picnic
Program Booklet, 2002

News Items From North Liberty Ia.

At the annual Mother's day picnic held Wednesday on the lawn at the home of Miss Grace George, a bountiful dinner was enjoyed by the group, and a program followed, which consisted as follows, "America" by all; "Greetings to the Mothers," by Mrs. Nell Fuhrmeister; "Response" by Mrs. Cora Young; "History of the Mother's Day in the Club", Mabel Stoner; "Remarks," by Melva Colony. Letters read by the secretary from absent mothers and members were from the following: Mrs. Eleanor Locke of Marion; Mrs. Sylvia Stevens, Sterling, Kansas; Mrs. Lola Wolfe, Pueblo, Colo.; Mrs. Madge Frosh of Adel; Mrs. Eda Shinn of Fort Collins, Colo. A playlet, "Bargain Hunters", was given by Mrs. Elma Colony and Mrs. Ardis Sentman.

Mothers and members and children present were Mrs. Margaret Cress, Mrs. Lucile Albright, Mrs. Merle Von Stein, Mrs. Kathryn Taylor, Mrs. Augusta Kruger, Mrs. Mary Green and Norma, Mrs. Ruth Colony and family, Mrs. Gertrude Veldhouse and Ellen of Cedar Rapids; Mrs. Dorothy Rathe of Waverly; Mrs. Adeline Cipperra of Marion; Miss Nelle Stoner, Denver, Colo.; Mrs. Madsen of West Branch; Mrs. Alice Crutchley, Helen and Ruth of Alburnett; Mrs. Geneva Fossler of Dundee; Mrs. Elma Coony and sons, Mrs. Ardis Sentman and Tommy of Tiffin; Miss Madeline Ranshaw, Mrs.

Verna Harris, Paul, Donna, and Marilyn, Mrs. Nelle Byrne, Mrs. Leno Nost, Harlan and Irene, Mrs. Ruth Patterson and Jean, Mrs. Cleora White and Carolyn, Mrs. Belle Koser, Mrs. Alice Wray, Mrs. Esther Hemphill and Mrs. Emily Means of Iowa City; Mrs. Ella Chamberlain, Mrs. Ed. Bowman, Mrs. G. W. Stratton, Mrs. E. C. Chfester, Mrs. Nell Anderson, Mrs. Mary Colony, Mrs. Minnie Cogan, Mrs. Ella Blankenship, Mrs. Helen Davis, Mrs. Ceora Roup, Mrs. Nellie Rinehart, Mrs. Mae Wolfe, Mrs. Bess Myers, Mrs. Ordra Bowman, Dorothy, Velma, and Jimmie, Mrs. Effie Myers, Mrs. Jessie Green, Mrs. Violet Colony, Joe Colony, Mrs. Birdie Stoner, Mrs. Nell Fuhrmeister, Mrs. Ruth Lininger and Melvyn, Mrs. Mabel Z. Stoper, Mrs. Emma Zeller, Miss Ruth Myers, Doris Ranshaw, June Daniels, Grace Larew, Maxine Daniels, Mrs. Elsie Bowman, Mrs. Melva Colony, Mrs. Oda Anderson, Miss Jessie Lininger, Mrs. Hazel

Bowman, Mrs. Agda Alt and Elizabeth, Miss Mary Wolfe, Mrs. Rosalia Flory and Patricia, Mrs. Georgia Zeller, Mrs. Gertrude Novy, Ellen and Jean, Mrs. Julia Denter, Mrs. Ida Wolfe, Marcella Ranshaw, Mrs. Fred Dever, Barbara Burdick, Inez Rinehart and son, Evelyn Ranshaw, Mary Colony, Mrs. Vera Larew, Allen Wolfe, Wilbur Young, Mrs. Edith Ranshaw, Mrs. Lyle Alt and John, Miss Mary Rinehart, Mrs. Lizzie Lininger, Margaret Burdick, Mrs. Erma Sentman, Joan and Mary, Mrs. Emma Ranshaw, Mrs. Cora Young, Mrs. Sara Young, Mrs. Cliff Myers, Mrs. Alma Wolfe, Mrs. Gertie Sentman, Mrs. Mabel Snavely, Mrs. M. M. Green, Mrs. Florence Wolfe, Mrs. Myrte Green, Mrs. Nell Anderson, Mrs. Emma Alt, Mrs. Norma Myers and son, Mrs. Maxine Myers and Miss Grace George.

Mr. and Mrs. Dave Royceton and daughter of Dayton, Ohio, and the former's mother, Mrs. Cochran of Downey visited the past week at the home of their kin, Mr. and Mrs. Herbert Cochran, Marilyn and Wilma.

Chow Mein

1 ½ lbs. diced pork, veal or chicken
2 cups water or meat stock
2 cups diced celery
1 cup diced onions
2 Tbsp. cornstarch

Brown the meat for 5 minutes in a small amount of hot oil. Add water or meat stock. Cover and simmer until meat is tender.

Add celery and onions. Simmer 10 minutes

Moisten cornstarch in a little water and add to the mixture. Stir until thickened.

Add bean sprouts, Chinese vegetables and soy sauce.

Season to taste with salt and pepper.

Heat thoroughly and serve over rice. Sprinkle with chow mein noodles.

This is my mother's recipe (Agda Alt). One of our family favorites.

Joan Belknap

2 cans bean sprouts
2 Tbsp soy sauce
1 can Chinese vegetables
2 cups crunchy chow mein noodles

Vegetable Chow Mein

¼ cup butter or oleo
1 cup thinly sliced celery
1 green pepper cut into thin strips
1 tsp. salt
3 cups coarsely shredded cabbage

Melt butter in a large skillet. I like to use the electric skillet. Add vegetables and salt and pepper. Cover and cook over medium heat until vegetables are slightly tender, about 5 minutes. Do not overcook them. Add the evaporated milk and heat thoroughly, stirring once or twice. Serves about 6

This is my mother's recipe (Agda Alt). One of our family favorites.

Joan Belknap

1 cup thinly sliced carrots
½ cup chopped onion
dash pepper
2/3 cup evaporated milk

This is Agda's invitation to join
Whin-Poor-Will in 1937.



Pork and Fried Noodles (serves 4)

8 oz (4 cups) medium egg noodles,
cooked, drained and cooled
6 T. vegetable oil
1 egg slightly beaten
1 lb. lean pork cut into bite size pieces
1 cup/can sliced water chestnuts*

Sue McConnell

1 cup chopped onion
1½ cups chicken broth
1 T. corn starch
¼ tsp. each, salt, pepper & ginger
1 T. soy sauce*



Prepare noodles (can be done ahead and kept in fridge). Heat 1 T. oil in large skillet/wok, tilt to cover evenly. Add egg and tilt again. When egg is set, remove, cut into strips and set aside. Heat 2 more T. oil and add pork. Cook til browned on all sides. Add chestnuts and onion and about 2 minutes, stir several times. Add chicken broth and bring to a boil. Combine cornstarch, salt, pepper, ginger and soy sauce. Stir into pork mixture and stir until it thickens and boils. Remove to another dish and keep warm. Heat remaining oil in skillet and add noodles. Cook over medium heat. Lift with spatula occasionally until lightly browned. Turn noodles into serving dish. Pour pork mix over the top and garnish with egg strips.

*water chestnuts to taste-can also use celery. Sliced green onions, (both white and green parts) is a good garnish. Can also add garlic to taste.

(Easier to prepare than to write instructions!)

Riddles

3 eggs
¾ tsp. salt
flour to make a crumbly dough

Joan Belknap

beef or chicken broth
cooked beef or chicken pieces

Mix enough flour into the eggs and salt to make a crumbly dough.
Sprinkle the crumbs into hot beef or chicken broth.
Cook slowly over medium heat about 20 minutes.
Add the meat of your choice and heat until ready to serve.

This recipe was my Grandmother Alt's. Some people have compared them to spaetzle. They have a noodle flavor without the hard work of making noodles.



3 Cheese Casserole

4 cups extra wide egg noodles
1 pound hamburger
16 oz tomato sauce
1 tsp sugar
 $\frac{3}{4}$ tsp salt
 $\frac{1}{4}$ tsp pepper

Cook noodles and drain.

Brown hamburger and drain.

Add tomato sauce and all spices to the hamburger.

Mix cream cheese, sour cream, and cottage cheese in a bowl. (easy if the cream cheese is soft)

In a 2 qt. casserole pan:

Put in $\frac{1}{2}$ the noodles.

Put in $\frac{1}{2}$ the meat sauce.

Add all of the cheese mixture.

Add the rest of the noodles.

Add the rest of the meat sauce.

Sprinkle parmesan cheese on top.

Bake at 350° for 30 minutes.

Jackie Huffman

$\frac{1}{4}$ tsp garlic salt
8 oz cream cheese
 $\frac{1}{4}$ cup sour cream
1 cup cottage cheese
parmesan cheese

Barbequed Beef

3 pound roast
7 oz catsup
 $\frac{1}{4}$ cup water
chopped onion
 $\frac{1}{4}$ tsp garlic salt
 $\frac{1}{4}$ cup Worcestershire sauce

Jean Riggle

$\frac{1}{8}$ cup vinegar
 $\frac{1}{2}$ tsp chili powder
1 tsp salt
1 Tbsp brown sugar
1 tsp dry mustard

Put roast in crock pot. Mix rest to make sauce and pour over meat. Cook 1 hour on high and 6 hours on low. Pull meat apart and cook another hour without lid. Serve on buns.

Johnson County Democrat | Oxford, Iowa | Thursday, December 19, 1935 |

Members of the Whippoorwill club met Saturday at the home of Mrs. Effie Myers with an all day program consisting of a covered dish dinner, business meeting, a Christmas program and a Christmas gift exchange.

Mr. and Mrs. C. L. Austin of Sheldon, Ill., are visiting at the home of their daughter and husband Mr. and Mrs. Frank Colony and other relatives in Iowa City.

The Whippoorwill's and their husbands had their annual picnic last Friday evening in the Jacob George grove. All reported a fine time.

Irving Owens, Bert Bane and Herbert Owens have gone on a camping trip to Wisconsin. They will fish in the lake near Madison.

The Priscilla club will meet with Mrs. Chittum Thursday, September 12th.

9/10/1924 | CP Citizen

Beef Brisket

5 pound beef brisket
½ tsp ginger
½ tsp ground mustard
2 cups water
1 cup ketchup



Dee Crowner

½ cup Worcestershire sauce
2 Tbsp brown sugar
2 tsp liquid smoke
1 tsp chili powder

Combine ginger and mustard and rub over brisket. Bake uncovered at 325° for 2 hours. Let stand for 20 minutes. Slice thinly across the grain. Place in foil lined pan-combine remaining ingredients and pour over the meat. Cover tightly with foil and bake for 3 hours. Can add BBQ sauce if you like.

Barbecue Riblets

3 pounds riblets
¾ cup chopped onion
¾ cup catsup
¼ cup vinegar

Margaret Probasco

1 cup water
3 Tbsp Worcestershire sauce
2 tsp salt
2 drops hot pepper sauce

Cut the riblets into small pieces. Brown in a little oil in a hot pan. Mix all sauce ingredients together and pour over riblets in pan. Cover and cook over low heat, stirring once in a while to keep from sticking until done. This will take several hours. Cook until meat will come off the bone easily. Can be put in a shallow pan, cover with foil and baked in the oven at 350° for 3 to 4 hours. Check for doneness.

Sloppy Joes

1 to 1 ½ pounds of ground beef
chopped onion

Karen Huntley

1-12 oz bottle Heinz chili sauce

Brown ground beef and onion. Drain. Add chili sauce and heat. Fills 4-6 buns.

Sloppy Joes for a Crowd

10 pounds Hamburger
1 cup Flour
1 cup Barbecue Sauce
½ cup mustard

Norma Waters

1 medium onion-chopped
1 cup Catsup
1 cup Brown Sugar

Brown Hamburger and onion until meat is no longer pink. Drain. Add remaining ingredients and heat through.

Hot Dish

1 lb. hamburger
chopped onion
1 can chicken noodle soup

Brown the hamburger and onion. Add rest of the ingredients. Sprinkle potato chips on top if desired. Bake at 350° for 1 hour.

Twilla Hammond

½ cup uncooked rice
1 can cream of mushroom soup
1 soup can of water

Beef Taco Bake

1 pound ground beef
1-10 ¾ oz can tomato soup
1 cup Pace thick and chunky salsa

Brown beef, add soup, salsa, milk, tortillas and half the cheese. Spoon into 2 quart baking dish. Bake at 400° for 30 minutes. Sprinkle rest of the cheese on top. Serves 4

Betty Riggle

½ cup milk
4 to 5 flour tortillas cut into 1" pieces
1 cup shredded cheddar cheese

Spanish Delight

1 pound ground beef
3 small onions cut up fine or onion flakes
2 cans tomato soup
1 can whole kernel corn with juice
1 pkg (8 oz) medium noodles, cooked
(I use Martha Gooch mini lasagna macaroni)

Ashlynn Lough *These are from Ron's Mum's collection*

1 tsp chili powder
1 tsp salt, pepper to suit you
1 Tbsp soy sauce
1 can celery soup

Fry ground beef and onions. Mix everything together except noodles. Add them last. Cover with foil so it won't get too brown. Bake at 375° for 45 minutes in buttered baking dish.



Charlotte
leads the
program at
the 100th
Anniversary
Picnic in 2002.

My favorite memory is I have a wonderful memory of the big celebration for the 100th anniversary of the club when me, my daughter and granddaughter represented the three generations of women in a skit.

Submitted by Ila Johnson

Mum's Company Casserole

1 pkg (8 oz) medium noodles
1 pound lean ground beef, cook, drain
3 cans (8 oz) tomato sauce
1 cup cottage cheese
1-8 oz pkg Philadelphia cream cheese,
softened

Ashlynn Lough *from Ron's Mum's collection*

¼ cup sour cream
1/3 cup green onions, chopped fine
2 Tbsp melted butter
1 Tbsp sugar

1. Boil noodles in salted water for 10 minutes, drain and add 1 tsp butter.
2. Brown beef in skillet, drain. Stir in tomato sauce and 1 Tbsp sugar.
3. Combine cream cheese, sour cream and onions. Stir until mixed well, then add drained cottage cheese.
4. Spread ½ of the noodles in a buttered 2 quart casserole dish – cover with cheese mixture. Top with remaining noodles – pour melted butter over noodles.
5. Put beef mixture on top.
6. Cover with foil.
7. Bake at pre-heated oven 350° for 25 minutes or a little longer until good and hot.



Parmesan Chicken

4 to 6 boneless skinless chicken breasts
1 cup all purpose flour
1 tsp kosher salt
½ tsp freshly ground pepper
2 extra large eggs
1 Tbsp water
1 ¼ cups seasoned dry bread crumbs

Mary K. Mitchell

½ cup freshly grated Parmesan, plus extra
for serving
unsalted butter
good olive oil
salad greens for 6, washed and spun dry
1 recipe for Lemon Vinaigrette (follows)

Pound the chicken breasts until they are ¼" thick. You can use either a meat mallet or a rolling pin. Combine the flour, salt and pepper on a dinner plate. On a second plate, beat the eggs with 1 Tbsp water. On a third plate, combine the bread crumbs and ½ cup grated Parmesan. Coat the chicken breasts on both sides with the flour mixture, then dip both sides into the egg mixture and dredge both sides in the bread crumb mixture, pressing lightly.

Heat 1 Tbsp of butter and 1 Tbsp of olive oil in a large sauté pan and cook 2 or 3 chicken breasts on medium-low heat for 2 to 3 minutes on each side, until cooked through. add more butter and oil and cook the rest of the chicken breasts. Toss the salad greens with lemon vinaigrette. Place a mound of salad on each hot chicken breast. Serve with extra grated Parmesan.



Lemon Vinaigrette

¼ cup freshly squeezed lemon juice (2
lemons)
½ cup good olive oil

½ tsp kosher salt
¼ tsp freshly ground black pepper

In a small bowl, whisk together the lemon juice, olive oil, salt and pepper. Yield 6 servings.

Quick Saucy Chicken Casserole

3 cups cooked chicken or turkey
2 cans (10 ¾ oz) condensed cream of
mushroom soup
1 pkg (16 oz) mixed vegetables, cooked
1 tsp poultry seasoning

Mix chicken, soup,
x 9 x 2 dish. Stir
first mixture.
30-32 minutes.

Darla Hardwick

½ tsp garlic salt
2 cups Bisquick
1 ½ cups milk
1 tsp parsley flakes

vegetables and seasonings in ingreased 13
Bisquick and milk til blended. Pour over
Sprinkle with parsley. Bake at 425° for



Ayam Panggang (Barbecued Spicy Chicken)

1 whole young chicken, about 500 g (1 pound), or 2 chicken thighs with drumsticks attached
2 cloves garlic
2.5 cm (1 inch) ginger

Spice Paste

5-10 bird's-eye chillies
25 red chillies
15 shallots
10 cloves garlic
2 tomatoes

Ashlynn Lough *A Singaporean favorite*

1 Tbsp lime juice, preferably from small round limes (limau kesturi)
½ tsp salt

2 Tbsp oil
4 Tbsp lime juice, preferably from small round limes (limau kesturi)
1 Tbsp sugar
salt and pepper to taste

Cut the chicken down the back. Remove the backbone and press the chicken out in butterfly shape. Alternatively, cut into quarters or large serving pieces. Pound or blend the garlic and ginger together, mix with lime juice and salt and rub into the chicken. Set aside.

To prepare the **spice paste**, put the chillies, shallots, garlic, and tomatoes in a steamer and cook for 5 minutes. Slit the large red chillies and discard the seeds; remove the seeds from the tomatoes. Put steamed items in a blender and process coarsely. Heat oil in a pan and stir fry the blended paste over low heat for about 5 minutes, until fragrant. Add lime juice, sugar, salt and pepper to taste.

Cook the chicken over charcoal for 5 minutes, turning half-way through. Rub chicken thoroughly on both sides with the cooked spice paste and leave for 5 minutes, to allow the flavours to penetrate. Return chicken to the barbecue and cook until tender and golden brown on both sides.

Helpful hint: The spice paste can be prepared several hours in advance.

"Barbecuing was a very common method among Malay cooks in the old days, when every dapur (kitchen) had a wood fire. These days, barbecued or panggang foods are more likely to be found at food stalls, where whole chickens are generally replaced by chicken wings or drumsticks."

My favorite thing is knowing all the ladies and learning more of the history of North Liberty from them. There is so much knowledge amongst all of you.

Submitted by Dee Crowner

Chicken Rice Bake

Ashlynn Lough *from Ron's Mum's collection*

1 cup chicken soup
1 cup mushroom soup
1 cup celery soup

1 cup milk
 $\frac{3}{4}$ cup long grain rice

Heat pieces of chicken (I use deboned chicken breasts). Combine above ingredients and pour over the chicken. Put $\frac{1}{2}$ cup melted butter on top of mixture. Bake at 275° for 2 $\frac{1}{2}$ to 3 hours. Bake uncovered at 325°.

Lemon Chicken Pasta

Theresa Mapel

2 tsp canola oil
2 garlic cloves, chopped or minced
12 oz skinless, boneless chicken, cut into strips
 $\frac{1}{2}$ pound fresh asparagus, cut into 1" lengths
 $\frac{2}{3}$ cup shredded carrots

$\frac{2}{3}$ cup chicken broth
2 tsp lemon juice
4 oz cream cheese, light or regular
2 $\frac{1}{2}$ cups uncooked penne or rotini pasta,
cooked according to package directions
 $\frac{1}{3}$ cup fresh grated parmesan
salt and pepper to taste

Sauté garlic in the canola oil for 30 seconds. Add chicken strips and cook, stirring occasionally, for two minutes. Add asparagus and carrots and continue cooking for three minutes or until chicken is fully cooked. Remove from skillet and set aside. Add chicken broth, lemon juice, and cream cheese to skillet and cook until cream cheese melts. Return chicken mixture to skillet. Add remaining ingredients and mix well. Serve hot.

Chicken Casserole

Charlotte Young

1 pkg of frozen broccoli cuts (20 oz)
2 cups cubed cooked chicken
2 cans Cream of Chicken soup
1 cup mayonnaise
1 tsp lemon juice

$\frac{1}{2}$ tsp curry powder
 $\frac{1}{3}$ cup slivered almonds
1 cup grated velveeta cheese
 $\frac{1}{2}$ cup buttered bread crumbs

Preheat oven to 350° F. Partially cook broccoli, drain and put in bottom of 9 x 13 greased baking dish. Put chicken on top of broccoli and sprinkle with almonds. Mix the soup, mayonnaise, lemon juice, curry powder and spread on top. Sprinkle with cheese, then bread crumbs. Bake for 1 hour. Serves 12.

Chicken Delight**Evelyn Moore** – from Mary Suchomel, my sister in law

1 ½ lb. boneless, skinless, chicken breasts	¼ cup. white cooking wine
8 Swiss or white American cheese slices	1 cup Pepperidge Farm herb seasoning mix
1 can cream of chicken soup	½ stick melted butter

Place chicken on bottom of greased 9 x 13 inch glass dish. Layer cheese on top. Combine soup and wine and pour over cheese. Sprinkle seasoning mix over this and pour butter on top. Bake 350° for 1 hour.

Sour Cream Chicken Enchiladas**Evelyn Moore**

2 cup chopped cooked chicken	1 medium onion, diced
1 lb. Monterey Jack cheese grated	12 flour tortillas

Fill tortillas and cover with following cream sauce. Bake 20 minutes covered in 350 ° oven.

Sauce

1/4 cup butter	1 cup sour cream
2 Tbsp flour	2 chopped jalapeno peppers
2 cup chicken broth	

Melt butter, add flour and broth, cook until thickened. Add sour cream and peppers. Pour over enchiladas and bake.

Tonia's Chicken Enchilada Casserole**Marsha Myers**

1 dozen corn tortillas quartered	1 small can chopped olives
4 chicken breasts	2 cups cream soup-thick
1 onion chopped	1 cup plain yogurt
a few mushrooms	salt, pepper, cumin, chili powder to taste
4 green chilies (1 can??)	3 cups shredded cheese

Sauté chicken, onion, mushrooms, chilies and olives in oil. Layer ½ of the tortillas, ½ the chicken-onion mix, ½ the sauce, ½ the cheese and then repeat. Add 1 pkg frozen spinach thawed and chopped if desired, before repeating layers. Bake 30 minutes at 350° in a 9 x 13 pan.

Chicken Divan

Evelyn Moore

2-10 oz pkg broccoli or asparagus, cooked
but left crisp
4-6 diced chicken breasts, cooked
2 cans cream of mushroom soup

½ tsp. curry powder
1 cup Hellman's mayonnaise
1 tsp lemon juice
½ cup grated cheddar cheese

Arrange cooked vegetables in greased dish. Put chicken on top. Combine rest of ingredients and place on top ending with cheese. Bake 325° for 45-50 minutes covered.

Barbecued Chicken Breasts

Sue Clemens

4 whole boneless chicken breasts, halved
4 Tbsp oil as called for on can
4 Tbsp soy sauce
2 Tbsp lemon juice
1 Tbsp brown sugar

2 cloves garlic, minced or pressed
1 tsp thyme or basil leaves
3 whole cloves
dash of pepper

To make the marinade, blend oil, soy sauce, lemon juice and brown sugar well. Place chicken in a single layer dish. Sprinkle with garlic, pepper, thyme or basil leaves and cloves. Marinate at least 4 hours in refrigerator, turning from time to time. Grill until tender and brown. Serves 4-6.

Bruce's Salmon Brine

Mike/Marsha Myers – from Bruce Hauptert

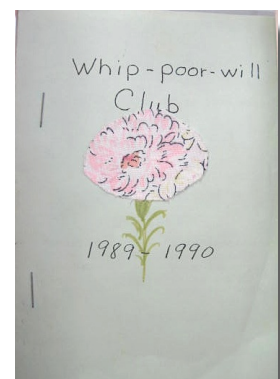
1 quart water
½ cup sugar
½ cup brown sugar
¼ cup salt

Dissolve these ingredients

Soak salmon in brine for 24 hours in the refrigerator.

Rinse well, pat dry.

BBQ skin down about 15 minutes more or less, depending on thickness.



Steamed Seabass with Sauce

Ashlynn Lough *This is how we cook our fresh fish*

1 seabass fillet, about 400 g. (13 oz)
salt and pepper
1 clove garlic, finely chopped
2 tsp oil
5 baby kale (kai lan), blanched briefly in
boiling water

1 Tbsp light soy sauce
1 tsp sesame oil
1 Tbsp balsamic vinegar
1 Tbsp fried garlic

Sprinkle the fish lightly on both sides with salt and pepper. Put on a plate and steam for 10 minutes. While the fish is steaming, sauté the chopped garlic in oil for a few seconds then add the kale and stir-fry until cooked. Set aside.

Combine soy sauce, sesame oil and vinegar in a small saucepan and heat. Set aside. When the seabass is cooked, pour the sauce on top, sprinkle with fried garlic and garnish with sautéed baby kale.

“Creative Singapore cooks have never hesitated when it comes to borrowing new ingredients. English fruity chutney sauces, Worcestershire sauce and tomato sauce were incorporated into Chinese dishes decades ago. The latest new ingredients is Italian balsamic vinegar, which is blended with soy sauce and sesame oil to make this delightful dish ideal for a light luncheon.”

Tamale Pie

Marsha Myers

1 pound ground beef
1 cup chopped onion
1 cup chopped green pepper
1 small can tomato paste + 1 can water
1 ½ cups corn, canned or fresh
½ cup chopped ripe olives

1 clove garlic, minced
1 Tbsp sugar
1 tsp salt
1 tsp chili powder, or to taste
(chipotle + cumin is also good)

Cook meat, onion and green pepper in large oven proof skillet until meat is browned and veggies tender. Stir in tomato paste, water, corn, olives, garlic, sugar, salt and chili powder. Simmer til thick. Add 1 ½ cups shredded cheese and stir until melted
Turn into greased 9 x 9 baking dish.

Topping

¾ cup yellow cornmeal
2 cups cold water

½ tsp salt
1 Tbsp butter

Stir together and cook, stirring constantly until thick. Pour over meat mixture. Bake at 375° for about 30-45 minutes. Serves 6-8.

Spaghetti Lasagna

1 pound spaghetti – cook as directed
spaghetti sauce (whatever you like)
8 oz cheddar cheese

Put cooked spaghetti in a 9 x 13 greased pan. cover with cream cheese (softened). Top with spaghetti sauce (with the browned hamburger mixed in if desired). Top with cheddar cheese. Bake 40 minutes at 350°. Makes 6 servings.

Sue Clemens

8 oz cream cheese
1 pound hamburger (optional)

Easy Lasagna

lasagna noodles (uncooked)
large jar spaghetti sauce
1 ½ to 2 pounds hamburger

Dolores Riley

24 oz. cottage cheese
4 cups mozzarella cheese, shredded
½ cup parmesan cheese (optional)

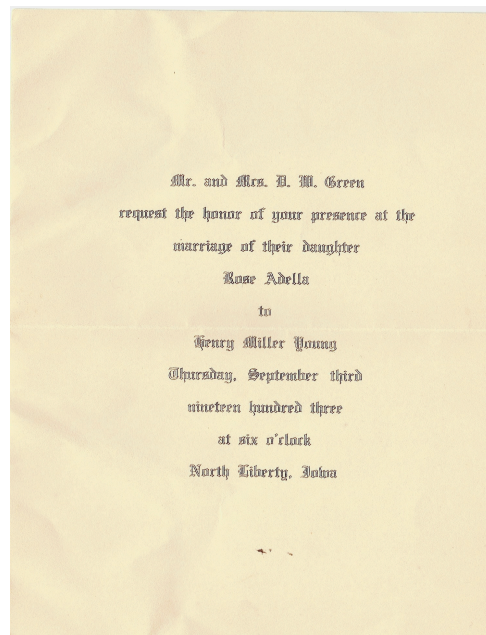
Brown hamburger and add to spaghetti sauce.

Layer into 9 x 13 pan as follows:

1. Small amount of sauce (bottom of pan only)
2. Noodles – dry, uncooked
3. Sauce and hamburger mixture
4. Cottage cheese
5. Mozzarella cheese
6. Parmesan cheese

Repeat for second layer. Refrigerate overnight. Bake at 350° for 1 ½ hours, covered. Bake for 10-15 minutes, uncovered until cheese turns golden brown. Let set for 10 minutes. Enjoy!

Wedding invitation for
founding member, Rose
Green to Henry Miller
Young in 1903



Chicken Lasagna

8 oz. lasagna noodles (cooked)
2 c. cream style cottage cheese
3 c. diced cooked chicken

Sauce

½ c. chopped onions
½ c. chopped green pepper
3 T. butter
1 can cream of mushroom soup

Kay Mohling

2 c. shredded mozzarella cheese
1 c. shredded parmesan cheese

2/3 c. milk
½ tsp. basil
1 jar (6 oz) mushrooms (drained)
¼ c. chopped pimento – optional

Cook noodles, drain, set aside.

To make sauce – Sauté onions and green peppers in 3 T. butter for a few minutes. Stir in cream of mushroom soup, milk, basil, mushrooms, and pimento. Heat through.

Assemble - Place 3 noodles in bottom of 9x13 baking dish, cover with 1/3 of the sauce, cottage cheese, chicken, and cheeses. Repeat layers ending with sauce and cheeses on top. Bake 350° for 45 minutes. Let stand for 5-10 minutes before serving.

Ham Loaf or Balls

2 pounds ham loaf (from Fareway)
½ pound ground beef
1 ¼ to 1 ½ cups graham cracker crumbs

Mix and form into balls or loaf.

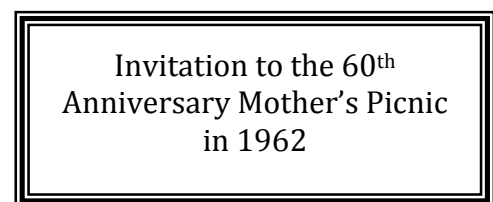
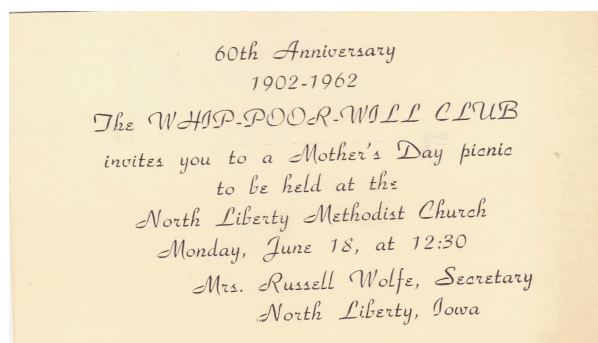
Topping

½ cup vinegar	1 can tomato soup
1 ¼ cup brown sugar	1 tsp mustard

Pour over ham balls or loaf. Baste often. Bake at 350° for 1 ½ hours.

Laurene Kincade

1 egg
1 cup milk



Meatballs and Creamy Rice Skillet Supper Darla Hardwick

¾ cup uncooked regular long grain white rice
1 can (10 ¾ oz) cream of celery soup
1 ½ cups baby carrots, cut in half lengthwise
1 box (12 oz) frozen cooked Italian-style meatballs, thawed

In 12-inch non-stick skillet, mix rice, soup and water. Heat to boiling; reduce heat to medium-low. Cover; cook 5 minutes.

Stir carrots and meatballs into rice mixture. Cover; cook 10-15 minutes, stirring occasionally to prevent sticking, until rice and carrots are tender and meatballs are hot.

Note: I use 1 ½ cups rice and increase cooking time to 25 minutes.

Pizza Dolores Riley

Cheese-desired amount
1 recipe pizza crust (which follows)
1 recipe pizza sauce (which follows)
1 pound meat

Pizza Crust (regular roll recipe)

½ cup milk	2 Tbsp warm water
¼ cup sugar	1 pkg yeast
1 tsp salt	1 egg
2 Tbsp shortening	2 ½ cups sifted flour

Heat milk. Measure sugar, salt and shortening. Add to scalded milk. Mix yeast in warm water. Add 1 cup of flour to cooled milk mixture and stir. Add yeast and eggs. Add rest of flour. Knead dough and spread in pan. Pinch up edges to hold the sauce. add ½ of grated cheese. Put on sauce and spread evenly. Place meat and rest of cheese on top. Bake at 425° for 15 minutes.

Pizza Sauce

1 Tbsp olive oil	1-8 oz can tomato sauce
1-6 oz can tomato paste	1 tsp salt
¼ tsp oregano	1/8 tsp garlic salt
½ cup minced onion	1/8 tsp pepper

Sauté minced onion and salad oil. Blend in the tomato sauce, tomato paste, salt, oregano, garlic salt and pepper.

Cakes & Pies

Program booklet for 2008, the year that RAGBRAI stopped in North Liberty. This year, everyone who traveled was asked to send back a postcard of their travels.

Dear Members,

It's always fun to collect postcards because they show a little slice of time. It has been an interesting year, and I'm sure the next year will be interesting too.

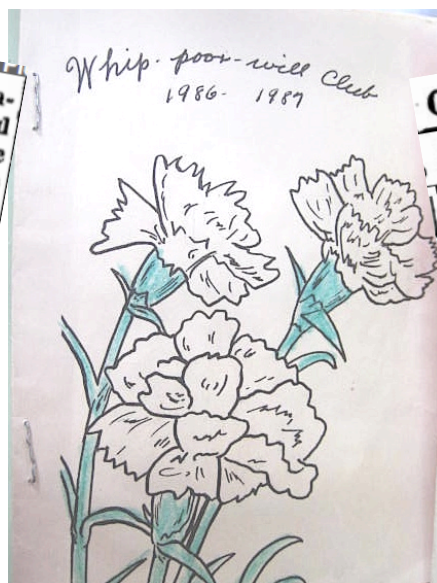
Though most of us will not be riding bikes in RAGBRAI, it is a big event in our town so I thought it might make an interesting event to note on our booklet. I declare this the year of the postcard. Wherever you go, send a postcard to our club just for fun to see where our travels take us.

Fondly,
Joan



TO: Whip Poor Will Club
% Lori Meyer
North Liberty, IA 52317

North Liberty, Jan. 31.—Invitations have been issued by Mr. and Mrs. C. C. Cress announcing the wedding of their daughter Lucile to Walter Albright, to take place Wednesday evening, February 14. The Whippoorwill club met at the home of Miss Hazel Alt Saturday. A letter was read by the secretary from Mr. and Mrs. H. M. Young inviting the club and their friends to a party at their home Friday evening, February 2. ICP Citizen 1/31/1917 Earl Myers is in Chicago attending the auto show. The W. M. S. of North Bend will hold an all day quilting at the home of Mrs. Sarah Anderson Thursday.



**OXFORD, IOWA, THURSDAY,
JUNE 26, 1941**

Thirty-two members and a number of invited guests were present at the Whippoorwill club meeting Saturday afternoon, with Mrs. Lyla Alt. The following officers were elected for the coming year: Mrs. Erma Sentman, President; Mrs. Gertie Novy, Vice-President; Miss Mary Wolfe, Secretary; Miss Jessie Lininger, Asst. Secretary; Mrs. Effie Myers, Treasurer; Mabel Stoner, Bess Myers and Sara Young on the Membership Committee. Next meeting will be July 12, with Mrs. Cleora White, 323 South Capitol St., in Iowa City.

My favorite memory is I enjoy the programs that are presented at each meeting. To pick out a favorite is very hard because all of them are educational and interesting. Also, the Whip-poor-will club is a great club for meeting once a month for an afternoon out to meet with friends and enjoy the programs prepared by the members and the delicious refreshments served each month.

Submitted by Dolores Riley

Thursday, June 24, 1948

North Liberty

Miss Jessie Lininger, Correspondent

Sixty attended the annual Mother's Day picnic of the Whip-Poor-Will club Thursday held on the spacious lawn of Mr. and Mrs. Lloyd Myers, west of here. Singing the doxology with Mrs. Frank Colony as leader, the cafeteria dinner was served from a long table. Guests were seated at small tables. After dinner the following program was given: "Welcome to Mothers and Guests," by the vice president, Mrs. Floyd Wolfe. Corsages were presented to the guests and mothers by the Misses Arlene Wolfe, Mary Colony and Ellen Novy. Duet, "Perfect Prayer" by Arlene Wolfe and Mrs. Frank Colony. In charge of memorial, Mrs. Jesse Fuhrmeister read, "There Still Are Mothers" and then placed a flower in a vase in memory of Mrs. Nell Ander-

son who died on January 1 this year.

Then she read "The Risen Lord" and placed a flower for Mrs. Moreland Colony, a member who died August 17 of last year. Poems were by Grace Noel Crowell. Duet, "When Mother Nature Sings Her Lullaby," was sung by Miss Arlene Wolfe and Mrs. Frank Colony. Mrs. Clay Harshbarger introduced Prof. Jack Johnson of Iowa City, guest speaker, who spoke on "American Way of Life As I See It." Mrs. Leonard Sentman club secretary read letters from some of the mothers, former and charter members, including Mrs. Robert Gatchett, Portland, Ore., Mrs. Sylvia Stevens, Sterling, Kan., Mrs. Howard Weis, Davenport, Mrs. Madge Frush, Nisswa, Minn., Mrs. J. W. Pooley, St. James, Minn., Miss Agnes Soderlund, Los Angeles, Calif., and Mrs. Leonard Eakes, Albuquerque, N. Mexico. Those from a distance attending were: Mrs. Harlan Alt, Mrs. June Grimes, Richmond, Calif., Mrs. Della Post, Smith Center, Kan., Mrs. Ella Austin, Sheldon, Ill., Mrs. Jarvis Baldwin, Des Moines, Mrs. Francis Shotwell, Martelle, Mrs. Alice Crutchley, Central City, Mrs. Leo Aler and daughter, Marv of Center Point, Mrs.

Margaret Cress, Mrs. Walter Albright, Mrs. Homer Fosler and daughter, Caroline, Mrs. Wade Von Stein of Cedar Rapids, Mrs. Tom Coglan, Mrs. Nell Byrne, Prof. and Mrs. Jack Johnson, Mrs. Lee Colony, Mrs. Cliff Myers, Mrs. Richard Myers, Mrs. Aubrey White, Preston Harris and Mrs. Walter Bridenstine of Iowa City.

Mr. and Mrs. John Stoner visited Sunday in the home of her sister and brother-in-law, Mr. and Mrs. Harry Holcomb at Martelle.

Mr. and Mrs. Ira Kline, Kenneth and Martha of Kalona were Sunday visitors of Mr. and Mrs. Carl Roup and family.

Norma Green of Cedar Rapids, passed the weekend visiting in the home of her grandparents, Mr. and Mrs. Clarence Green.

Mrs. Margaret Cress and daughter, Mrs. Walter Albright of Cedar Rapids.

Mocha Pudding Cake

1 & 1/3 cups sugar
1 cup flour
1/2 cup butter, melted
4 large eggs, lightly beaten
1/3 cup unsweetened cocoa

Darla Hardwick

1/4 cup chopped pecans, toasted
2 tsp instant coffee granules
1/2 tsp cinnamon
1/4 tsp salt
2 tsp vanilla extract

Stir together all ingredients in a large bowl. Pour into a lightly greased 3-quart slow cooker. Cover and cook on low 2 1/2 hours. Let stand, covered, 30 minutes. Serve warm with ice cream, if desired. Makes 6-8 servings.

Chocolate Zucchini Cake

1/2 cup margarine
3/4 cup oil
1 3/4 cup sugar
1 tsp vanilla
2 eggs
1/2 cup buttermilk
2 1/2 cups flour

Ellen Colony (Kristen Krogmann)

4 Tbsp cocoa
1/2 tsp baking powder
1 tsp baking soda
1/2 tsp cinnamon
2 cups peeled, grated zucchini
1/2 cup chocolate chips
1/2 cup nuts (optional)

Cream margarine, oil, sugar and vanilla until fluffy. Add eggs and mix well. Alternately add buttermilk and dry ingredients. Stir in zucchini. Pour into a greased 9 x 13 pan. Top with chocolate chips and nuts. Bake at 350° for 35-45 minutes or until done.

Chocolate Deluxe Cake Mix

Dolores Riley

1 chocolate deluxe cake mix
1 can cherry pie filling
3 eggs

Bake according to cake mix recipe on the box. Check with a toothpick.

Frosting

1 tsp almond flavoring	1 cup sugar
5 Tbsp margarine (not liquid)	1/3 cup milk

Bring to a boil and add 1 cup chocolate chips.

Chocolate Covered Cherry Cake

Jean Riggle

1 pkg (18.25 oz) chocolate cake mix
1 can cherry pie filling

2 large eggs
1 tsp almond extract

Blend until mix is well blended. Batter will look thick. Smooth batter top with a spatula when in pan. Place in 350° oven for 30 or 35 minutes.

Mix 1 cup sugar, 1/3 cup butter and 1/3 cup whole milk in small saucepan over medium heat and cook, stirring constantly, until mixture comes to a boil. Boil 1 minute. Add a 6 oz. package of chocolate chips. Melt them until smooth. The glaze will be thin. Pour over warm cake.

My favorite thing about Whip-poor-will is the close friendships built within the membership. There is a genuine show of care and concern for every member as well as a feeling of you belong no matter who you are. You are always welcome. I've brought my girls when they were little and my mom several times in the past few years. They always have been warmly welcomed. There is a true bond in the Whip-poor-will sisterhood.

Submitted by Lori Meyer



Wacky Cake

Lois Hatch

1 ¼ cup flour
1 cup sugar
6 Tbsp cocoa

1 tsp soda
½ tsp salt

Mix together and make three indentations. Add the following three ingredients, one in each indentation. 6 Tbsp vegetable oil
1 Tbsp vinegar
1 tsp vanilla

Mix.

Pour 1 cup cold water over all. Pour into square 8 x 8 or 9 x 9 pan. Bake at 350° for 30 minutes or til done. Frost with butter frosting.



PS...double the recipe for a 9 x 13 inch pan-great for a church potluck.

PSS..my mother-in-law gave this recipe to me as a new bride. It always comes out perfect. Great for 2 people as the older the cake the moister it becomes!



The Best Coconut Cake

Evelyn Moore

Bake one white cake mix according to pkg directions, I bake it in a bundt pan.
When cake has cooled 10 minutes, poke holes in top with a fork, while still in bundt pan.

Put 1 can coconut milk (the thick stuff) over it so it soaks into holes. (The recipe also calls for 1 can sweetened condensed milk, but this makes it really rich, go for it if you like!) Let cool. Invert and remove from pan.

Frosting: 1-8 oz carton cool whip 1 pkg white chocolate instant pudding, mixed together.
Frost with this and cover with plenty of toasted coconut.

Keep refrigerated, but it won't last long if you like coconut.

Coconut Cake with Coconut Cream Cheese Frosting

Charlotte Young

3 large eggs	½ tsp vanilla
1-8 oz container sour cream	1 package white cake mix
1/3 cup water	
1-8.5 oz can cream of coconut	

Preheat oven to 325° F. Beat eggs at high speed for 2 minutes. Add sour cream, water, cream of coconut and vanilla—beating well after each addition. Add the cake mix and beat on low speed until blended then for 2 minutes on high speed. (Batter will be thick.) Pour batter into greased 15" x 10" jelly roll pan. Bake at 325° F for 30-35 minutes. Cool cake in pan on wire rack. Freeze cake for 30 minutes prior to frosting.

Coconut Cream Cheese Frosting

Charlotte Young

1-8 oz package of cream cheese softened	1-16 oz box powdered sugar
½ cup butter softened	1-7 oz. can of sweetened flaked coconut
3 T. milk	
1 tsp vanilla	

Beat cream cheese and butter at medium speed until creamy. Add milk and vanilla; beat well. Gradually add the powdered sugar beating until smooth and creamy. Stir in the coconut and frost cake. Store in refrigerator.

German Chocolate Frosting**Joan Belknap**

1 cup evaporated milk
3 egg yolks
1 tsp. vanilla
1 cup sugar

1 stick oleo
1 1/3 cups coconut
1 cup chopped pecans

Combine all ingredients except coconut and nuts in a heavy saucepan. Cook and stir over medium heat until mixture thickens (about 12 minutes).
Add coconut and chopped pecans. Stir until frosting is cool and thick enough to spread.

Chocolate Frosting**Sue Clemens**

1/4 cup milk 1 cup sugar -- Heat until sugar is dissolved-stirring while cooking
1 cup chocolate chips, stir in above mixture, until chocolate chips are melted.
Pour on cake while still warm.

Fudge Frosting**Twillia Hammond**

1 cup sugar
6 Tbsp milk

4 Tbsp margarine

pinch of salt

Boil above ingredients together for 1 minute. Remove from stove. Add 1/4 cup semi-sweet chocolate chips and 1/4 cup milk chocolate chips plus a handful of miniature marshmallows. Beat and cool to spreading consistency.

Double Treat Jello Cake**Rita Jensen**

1 pkg white or yellow cake mix
1 large red Jello
1 large pkg instant vanilla pudding

2 cups milk
1- 8 oz carton Cool Whip

Bake cake as usual in a 9 x 13 cake pan and let cool 20 minutes. Make Jello using 3 cups water. Poke holes in cake with a fork. Holes should be 1" apart. Pour Jello over cake and refrigerate 1 hour. Make pudding using 2 cups milk. Spread over top of cake, then top with Cool Whip, spread over the pudding. Keep in refrigerator.

Fruit Cocktail Cake

Charlotte Young

1-17 oz. can fruit cocktail (do not drain)
1 ½ cups flour
1 cup sugar
1 tsp baking powder
1 tsp soda

1 egg beaten
dash salt
½ cup brown sugar
¼ cup chopped nuts

Preheat oven to 350° F

Mix fruit cocktail, flour, sugar, baking powder, soda and egg together.

Pour into a greased 9 x 9 baking pan.

Mix together the brown sugar and nuts and sprinkle on top of batter.

Bake at 350° for 30 minutes. Serve with whipped cream.

Orange/Pineapple Cake

Dolores Riley

1 package yellow cake mix (with the pudding already in it)
1 can mandarin oranges, undrained

Make cake according to directions on the box, substituting the mandarin oranges and juice for the water in the directions.

Bake according to directions on the box, but you can use a 13 x 9 inch pan or bake it in two layers for really special occasions.

To frost: Mix one undrained can of crushed pineapple (15 oz)
1 pkg INSTANT vanilla pudding (powder)
1 tub fat free Cool Whip (8 oz)

Strawberry Cake

Dolores Riley

1 Duncan Hines white cake mix
1-3 oz box strawberry Jello-dissolve in ½
cup cold water
4 extra large eggs

½ container frozen strawberries-thawed,
juice and all
3 Tbsp flour

Put in a 9 x 13 greased and floured pan. Bake 45 minutes at 350°.

Icing

1/3 cup oleo, the rest of the container of strawberries and 1 pound of powdered sugar
Beat and spread over the cake.

Twinkie Cake

1 yellow cake mix and required ingredients
5 Tbsp. flour
1 cup milk
1 cup sugar

Joan Belknap

½ cup Crisco
1 tsp. vanilla
½ tsp. salt
½ cup oleo

Bake cake according to directions on the box in a 9 x 13 inch cake pan which has been greased and the bottom lined with waxed paper. When baked and cool, turn the cake out of the pan onto another sheet of waxed paper. With a piece of dental floss, cut the cake in half so you have two thin 9 x 13 inch pieces. Carefully flop the top half onto another sheet of waxed paper.

In a saucepan, combine 5 Tbsp. flour and milk and boil until thick. Cool. Beat sugar, salt, Crisco, oleo and vanilla in another bowl until fluffy. Add to the cooked mixture and beat well.

Put one thin layer of cake back into the cake pan and spread the filling on that layer. Put the other cake layer on top.

Store in the refrigerator. Flavor improves overnight.



Charlotte leads the program
at the 100th Anniversary
Mother's Picnic.

My favorite memory is aside that the old Young sisters started it, is that Whip-poor-will is a "feel good" organization- - it supports, you look forward to going and feel good when you leave. You learn a little, you laugh a lot and you love the members. In addition, having a float in the North Liberty Fun Days parade, all dressed up in old dresses and big hats and touting our 100th anniversary. (I still remember little girls saying, "hey Mom look at those ladies !"

Submitted by Charlotte Young

Almond Sherry Cake

Mary K. Mitchell

1 pkg (18.5 oz) yellow cake mix, not
pudding type
4 large eggs
 $\frac{3}{4}$ cup cream sherry
 $\frac{3}{4}$ cup vegetable oil
1 pkg (3.5 oz) instant vanilla pudding

$\frac{1}{2}$ tsp nutmeg
Streusel Filling (recipe follows)
Sherry Glaze (recipe follows)
 $\frac{1}{4}$ cup Blue Diamond Sliced Natural
Almonds, toasted

Grease and flour a 10-inch Bundt pan; set aside. In a large bowl, combine cake mix, eggs, sherry, oil, pudding mix and nutmeg. Mix at low speed 1 minute, scraping bowl constantly. Mix at medium speed 3 minutes, scraping bowl occasionally (or beat by hand 5 minutes). Pour half of batter into prepared pan. Sprinkle evenly with Streusel Filling. Pour in remaining cake batter. Bake at 350° F for 45-50 minutes, or until cake springs back when touched lightly. cool on wire rack 15 minutes. Unmold from pan; cool completely on rack. Brush with Sherry Glaze; garnish with almonds. Makes 10-12 servings.

Streusel Filling: Mix $\frac{1}{3}$ cup packed brown sugar, $\frac{1}{4}$ cup flour, 3 Tbsp firm butter or margarine and $\frac{1}{2}$ tsp cinnamon together until crumbly. Stir in $\frac{3}{4}$ cup toasted Blue Diamond Sliced Natural Almonds.

Sherry Glaze: Stir together 2 cups sifted powdered sugar, $\frac{1}{3}$ cup melted butter or margarine and 1 Tbsp cream sherry. Stir in 1 to 2 tsp hot water, until glaze is of desired consistency.



Truly Different Cupcakes

Joan Belknap

4 squares semi-sweet chocolate
2 sticks oleo
1 $\frac{1}{2}$ cups nuts, chopped
1 $\frac{3}{4}$ cup sugar

4 large eggs
1 cup flour
1 tsp. vanilla

Melt chocolate and oleo together. Add chopped nuts and stir until well coated. Combine sugar, flour, eggs, and vanilla and stir only until blended. Do not beat. Add chocolate mixture and stir carefully, not beating. Turn into baking cups and bake at 325 or 350° for 35 minutes.

These will make about 2 dozen. They have the consistency of brownies rather than cake. They keep and freeze very well. They do not need frosting.

Baking Powder Sponge Cake

4 egg yolks, well beaten
¼ cup cold water
1 cup sugar
1 tsp lemon juice

Margaret Probasco

1 cup flour
1 tsp baking powder
¼ tsp salt
4 egg whites beaten stiff

Add water to egg yolks and beat slowly until they are lemon colored. Add the sugar slowly, beating all the time. Fold in the dry ingredients that have been sifted together. Carefully fold in the egg whites that have been beaten very stiff. Put in and UNGREASED 9 x 13 pan. Bake at 350° for 30 to 40 minutes. (until the sides start to leave the pan) This is very much like the little yellow cakes they have in the grocery stores for short cakes.

Apple Pie Cake**Mary Ann Dorst**

from my mother, Mildred Shanda

1 cup sugar
¼ cup shortening
1 egg
2 Tbsp hot water (or use 2 eggs and omit water)
1 cup flour

1 tsp soda
¼ tsp nutmeg
½ tsp cinnamon
2 cups diced apples
½ cup nutmeats

Cream shortening and sugar. Add rest of ingredients and mix well. Put in a 9-in. greased pie pan. Bake 30-40 min in 350° F oven. Top with Cool Whip and maraschino cherry.

Apple Cake (a yeast product)**Peg Colony**

2 ¾ cup unsifted flour
2 Tbsp sugar
1 stick margarine
1 pkg dry yeast
¼ cup warm water
½ cup warm milk

1 egg
cooked apples
walnuts
¼ cup sugar
¾ tsp cinnamon

Cut the margarine into the flour and sugar. Dissolve the yeast in warm water. To the flour and sugar mixture, add warm milk, egg and dissolved yeast. Beat until blended. Cover bowl and let dough rest 20 minutes. Spread into 2 greased 8-inch round pans. Arrange cooked apples and walnuts over the top and cover. Refrigerate 2 to 24 hours. when ready to bake, remove from refrigerator and let stand at room temperature for 10 minutes. Combine ¼ cup sugar with cinnamon and sprinkle over the top of the two cakes. Bake at 350° about 45 minutes. Drizzle with powdered sugar frosting.

Rhubarb Custard Cake

Karen Huntley

1 pkg yellow cake mix
4 to 5 cups chopped rhubarb (uncooked)

1 cup sugar
1 pint heavy whipping cream

Mix cake mix according to package directions. Pour into a 9 x 13 cake pan. Cover with 4-5 cups chopped rhubarb. Sprinkle 1 cup sugar over rhubarb. Pour one pint heavy whipping cream over ingredients in pan. Bake at 350° for 50 to 60 minutes or until cake springs back when touched lightly. Cream and rhubarb sink to the bottom forming custard layer. Serve with whipped topping or ice cream. Store leftover dessert in refrigerator.

Rhubarb Cake

Twillia Hammond

1 ½ cups brown sugar
½ cup shortening
1 egg

1 cup sour milk
2 c. raw rhubarb (cut fine)
2 cups flour

1 tsp vanilla
½ tsp salt
1 tsp vanilla

Cream sugar and shortening. Add egg, milk, vanilla and rhubarb. then flour and salt.

Topping

½ cup white sugar 1 tsp cinnamon ½ cup walnuts (chopped) or coconut
Put over top of cake. Bake 350° for 25-30 minutes or whenever toothpick comes out clean.

Rhubarb Sour Cream Pie

Laurene Kincade (mother's recipe)

3 cups rhubarb
1 ½ cups sugar

½ cup flour
1 cup sour cream

Mix and pour into unbaked pie crust. Bake at 425° for 12 minutes and 30 minutes at 375°.



My favorite thing is the eclectic mix of members. I have friends at work, friends at church, etc, but Whip-poor-will is my potpourri of all kinds of friends, all here because they value friendships and socializing.

Submitted by Joan Belknap

Pink Lady Rhubarb Chiffon Pie

1 cup flour
½ cup margarine (1 stick)
3 T. powdered sugar
2 cups rhubarb

Margaret Morgan

1 cup sugar
1-3 oz. pkg raspberry Jello
1 T. lemon juice
2 cups prepared whipped topping

Combine 1 cup flour, ½ cup margarine and powdered sugar to make a crumb crust, pressing into a pie pan. Cook rhubarb and 1 cup sugar about 10 minutes or until tender. Immediately add package of Jello and lemon juice. Cool to room temperature. Fold in 2 cups whipped topping and pour into prepared crust. May also use a store-bought vanilla wafer crust.

**Emily's Easiest Pie Ever**

1 graham cracker crust
1 pt. sour cream

Joan Belknap

1 pound can fruit cocktail drained
1/3 cup white sugar

Mix the sour cream, fruit cocktail and sugar together and pour into the graham cracker crust. Bake at 350° for 35 minutes.
Refrigerate until cool and firm. Store in refrigerator.

Bishop's Chocolate Ambrosia Pie

1 pint of ice cream
1 pkg instant chocolate pudding
1 cup milk

Ila Johnson

1 envelope Knox gelatine
graham cracker crust
Cool Whip

Whip ice cream, chocolate pudding, milk and Knox gelatine together. Pour into a graham cracker crust. Top with Cool Whip and flaked chocolate.

Chocolate Bishop's Pie

Lori Meyer

1 Small box instant Chocolate Fudge Pudding Mix
1 Small box instant French Vanilla Pudding Mix
2 Cups of Milk
Beat 2 minutes
Stir in 2 Cups of Vanilla Ice Cream until smooth and creamy
Pour into a Graham Cracker Pie Crust
Chill
Top with Cool Whip and shaved Hershey Bar or Chopped Heath Bar

You can double this recipe for a cake pan. Graham Cracker Pie Crust would then be 2 packages out of a box of Graham Crackers, crushed, ¼ Cup Sugar and 1 stick of melted Butter.

Mix all together and press into your cake pan. Chill while you mix up the pie filling.

You can make this low calorie by using the Sugar Free Pudding Mixes, Skim Milk and Ice Milk or Sugar Free Ice Cream.

Keep chilled until you are ready to serve.

Strawberry Blueberry Pie

Ila Johnson

Jello vanilla pudding (not instant)	blueberries
8 oz cream cheese	strawberries
graham cracker crust	

Prepare pudding. While hot, stir in cream cheese. Pour into crust. Top with fresh blueberries. Circle sliced strawberries around the edge of the crust.

Raisin Cream Pie (no cinnamon)

Jean Riggle

2 ¼ cup milk	2 egg yolks
¾ cup brown sugar	1 Tbsp butter
3 Tbsp cornstarch	1 cup raisins

Beat egg yolks into milk, sugar and cornstarch. Cook until thick. Add butter and raisins. Put into baked pie shell and top with meringue. Bake until lightly browned.

Sour Cream Pie

Sue Clemens

1 cup of sour cream – add 1 Tbsp white
vinegar
½ cup raisins
½ tsp cinnamon

¼ tsp cloves
¼ tsp nutmeg
1 cup sugar
3 eggs

Mix all together, pour into unbaked pie shell. Bake at 425° for 10 minutes- then 30 minutes at 350°. Pie should be set when you take it out of the oven.

Sugar-Free Pies



Spiced Pumpkin Pie

Margaret Probasco From the American Diabetic Association

1-1/2 c. skim milk
2 - 1-oz pkgs instant sugar-free vanilla
pudding mix
1 - 15-oz can pumpkin
1/2 tsp vanilla

1 tsp cinnamon
1/4 tsp ginger
1/8 tsp cloves
1 graham cracker crust

Combine milk and pudding mixes. Beat 2 min. Mixture will be thick. Stir in pumpkin, vanilla, cinnamon, ginger and cloves. Mix well. Spoon into crust; chill at least 4 hours. Top with whipped topping sprinkled with cinnamon if desired.

Pecan Cream Pie

Margaret Probasco From the American Diabetic Association

1 unbaked pie shell
1 - 0.8-oz pkg cook & serve sugar-free vanilla pudding
1 cup sugar-free butter-flavored syrup or sugar-free maple syrup*
3/4 cup (6 oz) fat-free evaporated milk
1 egg, beaten lightly
1 cup pecans (I use pecan pieces)

Beat pudding mix & syrup until smooth and creamy. Stir in evaporated milk, egg, and pecans. Pour into crust. Bake at 375° for 30 min.

*About the syrup: This recipe was originally written using sugar-free maple syrup. However, once I found sugar-free butter-flavored syrup, I've used it exclusively, as I feel it gives the pie a better flavor.

No Crust Apple Pie

1 can 21 oz apple pie filling
½ tsp cinnamon
1 cup flour
½ cup packed brown sugar

Betty Jarrard

1 tsp baking powder
¼ tsp salt
1 egg beaten with 1 tsp vanilla
½ cup margarine melted

Turn pie filling into greased 9 inch pie plate or 1 quart shallow baking dish. Sprinkle with cinnamon. In bowl stir together flour, sugar, baking powder and salt. With fork, stir in egg-vanilla mixture until crumbly. Sprinkle evenly over pie filling. Pour margarine over top; bake in preheated 375° oven 30 minutes or until top is browned and crisp. Serve slightly warm. Makes 6 servings. 405 calories per serving.

ONE OF THE MOST VENERABLE SOCIAL ORGANIZATIONS in this area, purely from the standpoint of longevity, would have to be North Liberty's 68-year-old Whip-poor-will Club.

The club's annual Mother's Day picnic, held last week at the home of Mrs. Emil Novy, near North Liberty, attracted an attendance of 50. Among these were the following women whose membership has reached or surpassed the 60-year mark:

Mabel Bealer Miller, Lincoln, Nebr.; Eleanor Colony Shotwell, Martelle; Geneva Bealer Cress, San Gabriel, Calif.; Fern Stoner Ramsey, Santa Ana, Calif.; Effie Lininger Myers, Mabel Zeller Stoner and Bess Cress Myers, all of North Liberty.

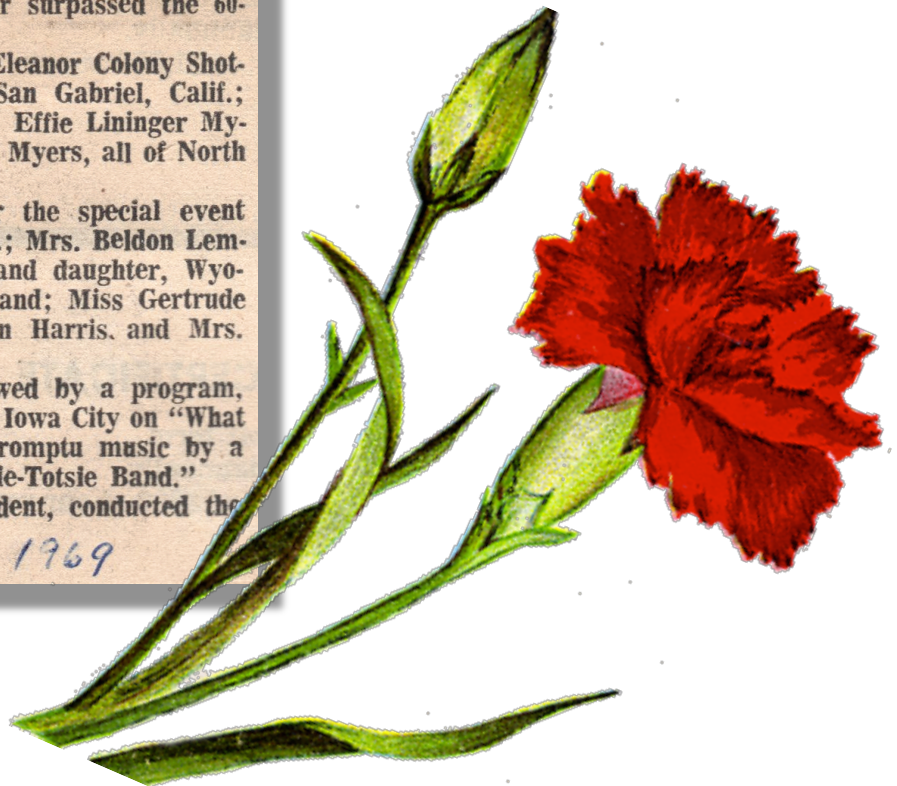
Other former members returning for the special event were: Mrs. Harlan Alt, San Pablo, Calif.; Mrs. Beldon Lemons, Independence; Mrs. John Colony and daughter, Wyoming, Iowa; Mrs. Ralph Shirkey, Richland; Miss Gertrude Veldhouse, Cedar Rapids; Mrs. Preston Harris, and Mrs. Ray Duttlinger, Iowa City.

A bounteous basket dinner was followed by a program, featuring a talk by Mrs. Joseph Howe of Iowa City on "What Life Is Like With a Family," and impromptu music by a group billed as a "Home-Wrecking Hotsie-Totsie Band."

Mrs. Leonard Sentman, current president, conducted the meeting.

1969

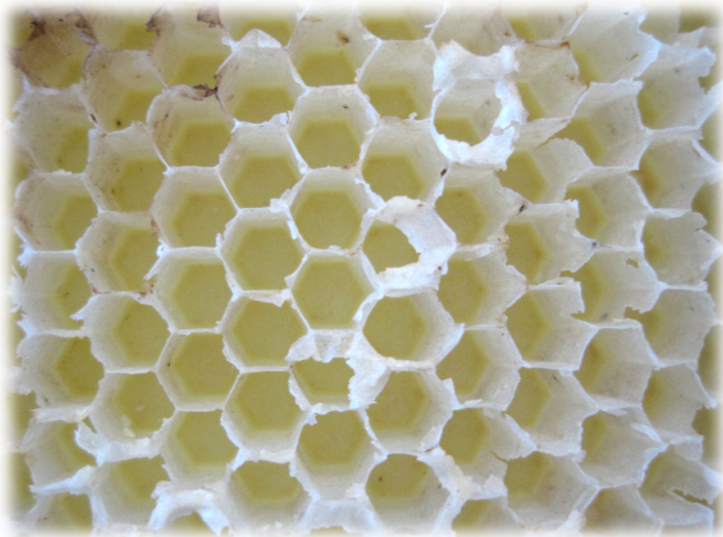
Report of the 68th Mother's Picnic in 1969 at the home of Gertie Novy (mother of Ellen Colony, grandmother of Beth)



My favorite memory is the wonderful ladies and their experiences and kindness.

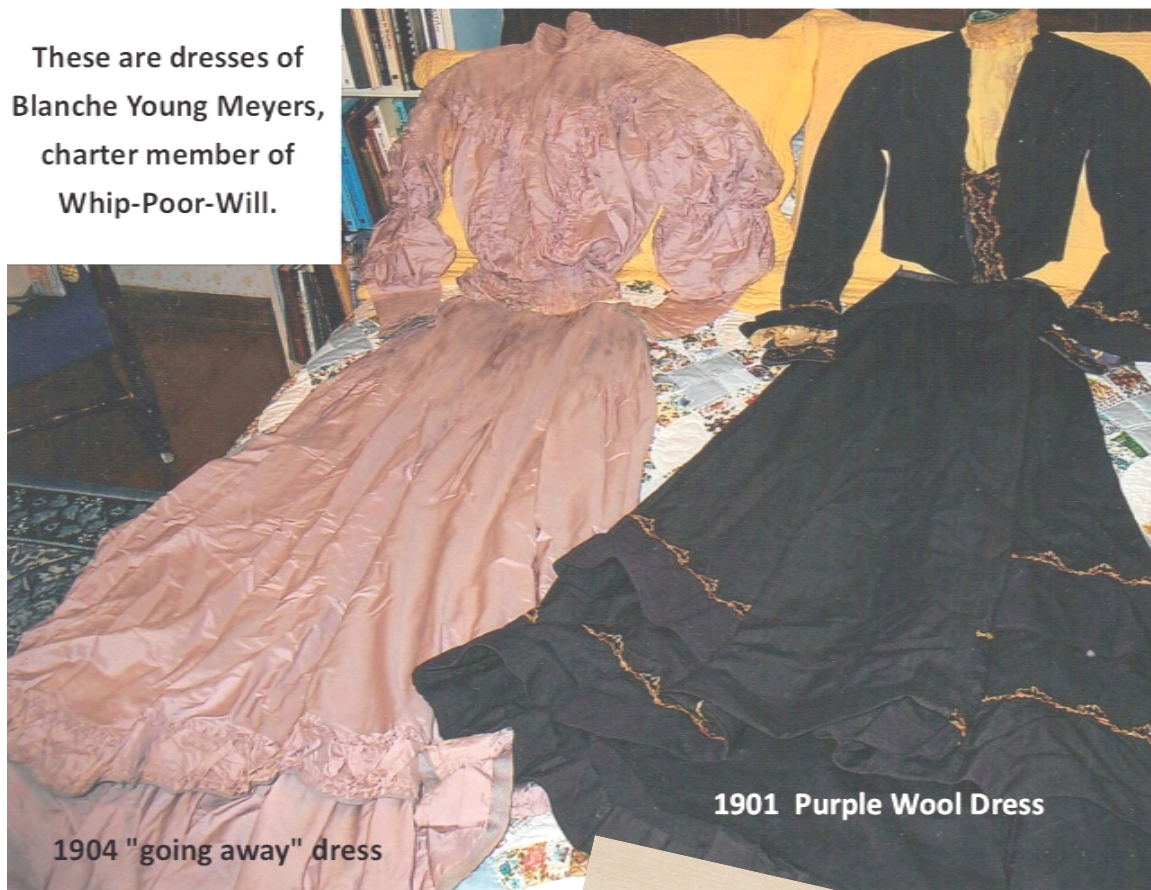
Submitted by Darlene Smith

Cookie & Bars



Honeycomb from our guest
speaker who talked about
honeybees in 2010.

These are dresses of
Blanche Young Meyers,
charter member of
Whip-Poor-Will.



1904 "going away" dress

1901 Purple Wool Dress

Mr. and Mrs. R. alt.

Dr. Ed Mrs. Young and Maud Young
at home
in honor of
Mr. and Mrs. John Myers
Friday, March seventeenth.
Fifteen hundred five.

7:30-10:30 P.M.

Pistachio and Cherry Mexican Wedding Cakes**Sue Clemens**

2 cups butter
1 cup powdered sugar
2 Tbsp vanilla
1 tsp salt

1 cup pistachios, chopped
1 cup dried cherries or dried cranberries
4 & 2/3 cup (minus 1 Tbsp) flour
1 ¼ tsp vanilla

Preheat oven to 350°. Butter baking sheets well.

Beat butter and powdered sugar in large bowl until light and fluffy. Beat in vanilla and salt. Add nuts and cherries, stir in flour by hand (do not over mix dough). Shape cookies into football shaped ovals (about 1 Tbsp). Place 1 inch apart on baking sheet. Bake cookies about 16 minutes, one pan at a time on the center rack. (until bottoms are just turning brown). Cool cookies on pan for 10 minutes. Roll in powdered sugar, gently turning to coat with sugar. Cool completely before storing in airtight container at room temperature.

White Chocolate, Cranberry and Macadamia Nut Cookies**Sue Clemens**

3 cups flour
1 tsp baking soda
¾ tsp salt
1 cup butter
¾ cup sugar
1 cup brown sugar, packed

2 large eggs
1 Tbsp vanilla
1 ½ cups dried cranberries
1 ½ cups white chocolate chips
1 cup coarsely chopped roasted salted macadamia nuts

Preheat oven to 350°. Line baking sheets with parchment paper. Mix butter until fluffy. Add both sugars and beat until blended. Beat in eggs and vanilla. Add flour, salt and baking soda, beat until blended. Stir in cranberries, chips and nuts by hand. Small cookies use 1 Tbsp dough, make into ball, place 2 ½ inches apart on baking sheet. Bake until just golden about 18 minutes. We used both racks and switched after 7 minutes. Store in airtight container at room temp.

Waffle Iron Cookies**Submitted by Will Colony** for Grandma Ellen and Grandma Marian

4-1 oz squares bitter chocolate (Hershey's unsweetened)
1 cup butter
4 large eggs

1 ½ cups sugar
2 cups sifted flour
1 cup nuts, chopped

- Melt the chocolate and the butter together, set aside to cool.
- Beat the eggs, add sugar and flour; mix well. then add the chocolate mixture. Mix in the chopped nuts.
- Drop by teaspoons on hot waffle iron (I use the waffle setting on waffle iron). Bake the waffles. They bake very quickly, watch closely. Frost with chocolate powdered sugar frosting. Cookies are softer when in container.

Rollo Cookies

Joan Belknap

2 ½ cups flour
¾ cup unsweetened cocoa
1 tsp baking soda
1 cup sugar
1 cup firmly packed brown sugar
1 cup margarine or butter

2 teaspoons vanilla
2 eggs
1 cup finely chopped pecans
48 Rollo candies, unwrapped
1 Tbsp sugar

Combine flour, cocoa, soda. Cream sugar, brown sugar and margarine in a large bowl. Beat until light and fluffy. Add vanilla and eggs and beat well. Add flour mixture and blend well. Stir in ½ cup of the pecans. Cover with saran and refrigerate for ½ hour if desired to make it easier to handle.

Heat oven to 375°. With lightly floured hands, shape about 1 tablespoon of dough around a Rollo candy, covering completely. Dip one side in a mixture of remaining pecans and sugar to coat the top. Bake on an ungreased baking sheet for 7 to 10 minutes or until set and slightly cracked. Cool for 2 minutes before removing from pan.

Letha's Sugar Cookies

Letha Voight

Preheat oven to 350 degrees
Cream until smooth:

1 ½ cup Butter Flavored Crisco
2 Eggs

2 cups Sugar

Add:

1 tsp Salt
2 tsp Baking Soda

2 tsp Baking Powder
3 cups Flour.

Mix well. If too sticky add ½ to 1 cup more flour. On a floured surface, roll out dough and cut shapes using cookie cutters. Bake at 350 degrees for 10 minutes. If dough gets too dry, you can add a few drops of milk to it.

Bakery Style Frosting

Norma Waters

Single

1 Egg White
¼ cup Butter (1/2 stick) softened
1 ¾ cup Powdered Sugar
1 tsp Vanilla

Doubled

2 Egg Whites
½ cup Butter (1 stick) softened
3 ½ cup Powdered Sugar
2 tsp Vanilla

With an electric mixer, fluff egg white. Mix in softened butter. Add half of the powdered sugar. Add vanilla and then rest of powdered sugar. Mix well. If using food color to tint, you may want to add a little more powdered sugar. Double recipe for a lot of cookies or a large cake.

Jack-O-Lantern Cookies

¾ cup sorghum
¾ cup brown sugar
¼ cup water
3 Tbsp Crisco
3 cups flour
1 tsp soda

Margaret Probasco

1 tsp ginger
½ tsp cinnamon
½ tsp allspice
½ tsp salt
¼ tsp cloves

Combine sorghum, brown sugar, water and Crisco. Mix well. Combine dry ingredients. Stir into sugar mixture. Wrap dough in wax paper and freeze overnight. Take part of the dough and roll about ¼ inch thick. Cut with cookie cutters. Put on cookie sheet and bake at 350° for 10 -12 minutes. Don't overbake. Cool on rack. Frost with butter cream frosting. (receipt to follow)

Butter Cream Frosting

2 pounds powdered sugar
1 ¼ cups Crisco (white)
½ cup milk
1 tsp vanilla

1/8 tsp almond extract (optional)
½ tsp salt
Use paste color, not liquid

Put all ingredients in large mixer bowl. Beat slowly to incorporate ingredients. Then beat about 20 minutes (yes 20 minutes) for a nice creamy frosting. Use paste color to tint the frosting. This is a good frosting for anything. Store in the fridge. Will keep several months.

My favorite memory is when I was a teenager you were invited to join club when you were 18 and you did. You served with your mother until you got married. You always served when it was your turn and did it at your own home. It was the way you got new wallpaper and curtains.

Submitted by Margaret Probasco

Sorghum Cookies

1 cup sugar
¾ cup Crisco
1 egg
¼ cup sorghum
2 cups flour

Margaret Probasco

2 tsp soda
½ tsp cloves
½ tsp ginger
1 tsp cinnamon

Cream sugar and shortening. Add egg and sorghum and mix well. Add the dry ingredients after sifting them together. Mix well. Place inch size balls on greased cookie sheet. Flatten slightly with bottom of a glass dipped in sugar. Bake at 325° for 8 to 10 minutes. Don't overbake. Remove from pan to cool.

Butterscotch Apple Cookies

Joan Belknap from *Old Threshers Cookbook*

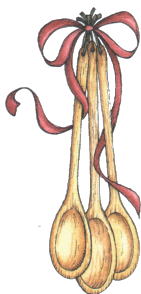
2 ½ cups flour
1 tsp baking soda
1 tsp cinnamon
1 tsp ground cloves
½ tsp nutmeg
½ tsp salt
1 cup packed brown sugar
½ cup soft butter or margarine
1 egg

½ cup apple juice
¾ cup grated apple
(for glaze)
2 cups (12 oz pkg) butterscotch morsels, divided
2 Tbsp butter or margarine
1 cup powdered sugar
2 Tbsp apple juice
chopped walnuts, optional

Combine flour, baking soda, cinnamon, cloves, nutmeg and salt. In another bowl, cream brown sugar and butter. Beat in egg. Beat in dry ingredients alternately with ½ cup apple juice. Stir in apple, walnuts and 1 ½ cups butterscotch morsels. Bake at 350° for 10-12 minutes on lightly greased cookie sheet. Cool. Spread with glaze.

Glaze: Over low heat, melt remaining ½ cup butterscotch morsels and 2 Tbsp butter or margarine. Remove from heat, whisk in 1 cup powdered sugar, 2 Tbsp apple juice until smooth. Can sprinkle with chopped walnuts. (I use pecans instead)

These make a tasty soft cookie that disappear as soon as my back is turned at school!



Spicy Oatmeal Cookies

Ellen Colony (Beth Gravett)

1 ¾ cup flour
½ tsp baking soda
½ tsp salt
1 ½ tsp ground cinnamon
2 eggs, beaten
1 cup sugar

1 cup butter or margarine, melted
4 Tbsp molasses
4 Tbsp milk
2 ¼ cup quick cooking oatmeal
½ cup raisins

Preheat oven to 325°. In a bowl, sift together flour, baking soda, salt and cinnamon. In a separate bowl, mix remaining ingredients. Pour dry ingredients into second bowl and mix thoroughly. Drop cookies onto non-stick cookie sheet. Bake 10-12 minutes or until edges are slightly brown.

Glaze

1 cup powdered sugar ¼ tsp vanilla
Mix and drizzle on top of cookies

1 to 1 ½ Tbsp milk

Sour Cream Oatmeal Cookies

¼ cup shortening
1 cup brown sugar
1 egg
1 tsp vanilla
½ cup sour cream
1 ¼ cups flour
1 tsp baking powder

Jean Riggle

¼ tsp soda
¼ tsp salt
¼ tsp nutmeg
1 tsp cinnamon
½ cup raisins
½ cup nuts
2/3 cup oatmeal

Cream: shortening, brown sugar, sugar, egg, vanilla and sour cream.
Add flour, baking powder, soda, salt, nutmeg and cinnamon.
Stir in raisins, nuts and oatmeal.
Drop by teaspoons onto greased baking sheet
Bake for 8 to 10 minutes at 375°

Pecan Snowballs

1 cup butter or oleo
2 tsp. vanilla
1 egg
½ cup sugar

Twilla Hammond

½ tsp salt
2 cups flour
2 cups chopped pecans
½ cup powdered sugar

Cream butter, vanilla and sugar until fluffy. Sift flour and salt. Add to creamed mixture. Add pecans, mix well. Shape into 1 inch balls. Place on ungreased baking sheet. Bake 325° for 20 minutes. Roll and roll in powdered sugar. I roll mine as soon as they come off the cookie sheet and then place on waxed paper after dipping, to cool.



Souvenir Bell from
the 70th
Anniversary year



Grandma Mollie's Oatmeal Raisin Chocolate Chip Cookies**Peg Colony**

2 sticks unsalted butter, softened	2 cups old-fashioned oats	1 cup raisins
1 cup sugar	1 tsp baking powder	½ cup coarsely chopped walnuts
2 eggs, lightly beaten	1 tsp baking soda	1 ¼ cups chocolate chips
2 cups all-purpose flour	¼ tsp salt	¼ cup milk
	1 tsp cinnamon	

Preheat oven to 350° F. Line a baking sheet with parchment paper and set aside. In a medium bowl, cream butter and sugar together until light and fluffy. Stir in eggs until well combined. In a separate bowl, combine all dry ingredients, plus raisins, walnuts, and chocolate chips. Add dry mixture to wet mixture and stir to combine. Stir in milk. Drop dough in heaping tablespoonfuls, about 1 inch apart, on the baking sheet. Bake until golden brown and slightly crunchy,, about 15 minutes.

Nutrition per cookie: protein: 2.6; fat: 6.6g; carbohydrate: 14 g; fiber: 1.3g; sodium:51 mg; cholesterol: 19 mg; calories: 121.

Island Cookies**Joan Belknap**

1 2/3 cups flour	1/3 cup sugar
¾ tsp baking powder	1 tsp vanilla
½ tsp soda	1 egg
½ tsp salt	2 cups white chocolate chips
¾ cup oleo	1 cup coconut
¾ cup brown sugar	¾ cup chopped macadamia nuts

Sift: flour, baking powder, baking soda and salt Cream: oleo, brown sugar, sugar and vanilla Beat in: 1 egg Add: flour mixture and mix well Stir in: white chocolate chips, coconut, macadamia nuts Drop by rounded teaspoon onto ungreased baking sheet Bake for 8 to 11 minutes until lightly browned at 375°

Rocky Mountain Snow Drops**Charlotte Young**

3 cups peanut butter cereal (Captain Crunch – round balls)	3 cups Rice Krispies cereal
1 cup peanuts	1 pound white chocolate, melted
1 cup mini marshmallows	

Mix the cereal, peanuts, and marshmallows together in big bowl. Melt chocolate in microwave and pour over cereal mixture. Stir until mixture is coated with chocolate. Drop by tablespoons on waxed paper. Store in airtight container.

Chocolate Delights (no-bake cookies)

Letha Voight

Mix and let boil 1 minute:

2 cups sugar

½ cup milk

¼ cup butter

Stir in:

2 & ¾ cups quick oatmeal

1 cup peanut butter

½ cup coconut

3 T cocoa

1 tsp vanilla

Drop onto waxed cookie sheets. Let set.

My favorite memory is the Mothers picnic 2009 and the singing of the whip-poor-will song. I started giggling with my sisters and couldn't stop. I had to hide behind the program I was holding.

Submitted by Diane Rinehart

Haystacks

Margaret Probasco

12 oz semi-sweet chocolate chips

6 oz butterscotch chips

2 Tbsp Crisco (solid)

Rice Krispies

Chow Mein Noodles

Melt chips and Crisco in a large microwave safe bowl. When melted, mix in ½ cup noodles, and at least 3 cups Rice Krispies, (I use more) you can tell when chocolate is all used up. Add ½ cup coconut (if desired). Line a flat pan with waxed paper. Place heaping teaspoon of mixture in mounds. Work quickly as this does set up quite fast. Put in refrigerator to set completely. Store in a tight container. Keep cool. These can be shaped in nest shape for Easter. Add small egg shaped candies.

Grandma Grace's Peanut Butter Cookies

Mary Ann Dorst

Recipe copied from Bill's Grandmother, Grace Tiedeman Pamperin Schauble, in Ocean Park, Washington circa 1973 by Bill Dorst

1 cup Peanut Butter

1 cup Real Butter (two sticks)

1 cup Brown Sugar

1 cup White Sugar

2 eggs

2 cups Sifted Flour

2 tsp Baking Soda

¼ tsp Salt

1 tsp Real Vanilla

Cream butter (room temperature) with sugar then add eggs and peanut butter - then rest of ingredients. Remove from mixing bowl and place on dinner plate and chill in refrigerator for 30 minutes. Roll into individual balls and place on non-stick cookie sheet. Smash down ball **slightly** with floured fork. When baking, cookies spread out slightly, so don't smash too much.

Bake at 325° for 10 minutes. Best stored in a covered container in the refrigerator or freezer. Crunchy, Extra Crunchy or Creamy Peanut Butter can be used, but must be fresh.

Old Faithful Chocolate Chippers

1 ½ cups (1 ½ sticks) of Butter Flavor Crisco
2 ¼ cups firmly packed light brown sugar
4 Tbsp milk
2 tsp vanilla
2 eggs

Charlotte Young

3 ½ cups flour
1 ½ tsp salt
1 ½ tsp baking soda
1 cup mini semi-sweet chocolate chips
1 cup chopped pecans

Heat oven to 375°. Combine the Crisco, brown sugar, milk and vanilla in a large bowl. Beat until well blended, and add the eggs. Beat again until smooth. Combine the flour, salt, baking soda, chocolate chips and pecans in a separate bowl and stir with a fork before adding to the creamed mixture. Beat only enough to blend well.

Drop with a small ice cream dipper or by rounded tablespoon on parchment paper lined cookie sheets. Bake for 13-15 minutes. Don't overbake. Cool a couple of minutes before removing to cooling racks. Freeze will. Makes approximately 72 cookies.

Ranger Cookies

Mary Ann Dorst - from my mother, Mildred Shanda

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 beaten eggs
2 cups flour (sift before measuring)
½ tsp baking powder
1 tsp soda

¼ tsp salt
1 tsp vanilla
2 cups oatmeal
2 cups wheaties or rice krispies
2 Tbsp cold water
1 cup coconut

Sift flour, baking powder, soda and salt and set aside. Cream shortening with sugars. Add eggs, water and vanilla. Mix well. Add sifted dry ingredients. Fold in oatmeal, wheaties and coconut. Drop by tsp about 1 inch apart on greased cookie sheet. Flatten slightly. Bake in 350° oven 10-15 minutes.

These are nice, crunchy cookies, and this makes a big batch, I think about 5 dozen.

Ralph Waldo Emerson said

“Friendship should be surrounded with ceremonies and respects, and not crushed into corners. Friendship requires more time than poor busy men can usually command.”

Fortune Cookies

Joan Belknap

2 large egg whites
½ tsp vanilla
½ tsp almond extract
3 Tbsp. vegetable oil
8 Tbsp flour

1 ½ tsp cornstarch
¼ tsp salt
8 Tbsp granulated sugar
3 tsp water

1. Write fortunes on paper 3 ½ x ½ inches. Preheat oven to 300. Grease two baking sheets. Whether you write or print the fortunes, try to make sure you use non-toxic ink.
2. In a medium bowl, lightly beat the egg whites, vanilla, almond and oil until frothy but not stiff.
3. Sift the flour, cornstarch, salt and sugar into a separate bowl. Stir the water into the flour mixture.
4. Add the flour into the egg white mixture and stir until you have a smooth batter. The batter should not be runny, but should drop easily off a spoon.
5. Place level tablespoons of batter onto the cookie sheet, spacing at least 3 inches apart and not more than 4 at one time. Tilt and rotate the baking sheet to spread the batter into a slightly larger circle. If you try to do more than four, they will get too cool to bend before you get to the last one.
6. Bake until the outer ½ inch of each cookie turns golden brown (about 14 minutes). You need to use a thin, fairly stiff spatula to remove them. Metal ones work very well.
7. Working quickly, remove one cookie, flip it over in your hand and fold it in half, putting the fortune inside, then grab both edges at the fold and bend the fold over the edge of a coffee cup. Put the folded cookie into a muffin tin to cool so it will stay bent until cool. Quickly follow the same procedure with the other cookies before they have a chance to cool.

Here are some good fortunes to use.

- You don't get harmony when everyone sings the same note
- Be patient: in time, even an egg will walk
- The early bird gets the worm, but the second mouse gets the cheese
- Never cut what you can untie
- The best things in life aren't things
- There are no shortcuts to any place worth going
- We could learn a lot from crayons: some of them are sharp, some are pretty, some have weird names, and all are different, but they have to learn to live in the same box.
- Broke is only temporary. Poor is a state of mind
- The eyes believe themselves; the ears believe other people
- Shoot for the moon! If you miss you will still be amongst the stars.
- Love is like paint, it makes things beautiful when you spread it
- Much more grows in the garden than that which is planted there
- You have two chances to become a millionaire, fat and slim
- You can't control the length of your life, but you can have something to say about the width and depth
- Speaking straight from the shoulder is ok, but be sure it originates a little higher up
- Hunger and greed are similar except that hunger can be satisfied
- Tact is getting your point across without stabbing someone with it.
- Biscuits and speeches are both improved by shortening
- The trouble with learning from experience is that you never graduate
- When you speak, be sure the things you say are an improvement over silence
- If you growl all day, you will be dog-tired at night
- Every morning get up and look through Forbes list of the richest people in America. If your name is not on it, go to work
- Experience is a tough teacher because it gives the test first, the lesson afterward
- Snowflakes are one of nature's most fragile things, but just look at what they can do when they stick together

Neiman Marcus Bars

Charlotte Young

Preheat oven to 325°

Crust

1 Yellow cake mix

½ cup of melted butter/oleo

1 beaten egg

In a large bowl cut the margarine and beaten egg into cake mix until crumbly. Pat in a greased jellyroll pan. (I like to line the jellyroll pan with foil that laps over the edge so when the bars are done, I can lift the whole thing out and cut them easily)

Topping

8 oz cream cheese 2 eggs – well beaten

1 pound powdered sugar ½ cup coconut

½ cup chopped pecans

Beat the cream cheese until smooth, add beaten eggs. Mix until smooth and add the powdered sugar, coconut and nuts. Mix well and pour over crust. Bake at 325° for 50 minutes. Let cool before cutting. Store in refrigerator. They freeze well.

Captain Crunch Bars

Twilla Hammond

2 sticks oleo

½ c. brown sugar

1 ½ c. flour

1 c. sugar

1 c. white syrup

¾ c. chocolate chips

¾ c. butterscotch chips

½ c. peanut butter

2 ½ c. Captain Crunch cereal

Mix oleo, brown sugar and flour like pie crust and pat into 10 x 15 inch pan. Bake 10 minutes in 350° oven.

In a saucepan, heat sugar and white syrup. Bring to a boil. Then add chocolate chips, butterscotch chips and peanut butter. Then stir in Captain Crunch cereal. Spoon this over crust and spread. It will set up very fast.

Our Whip-Poor-Will colors
are green and pink, and our
flower is the carnation.



Chocolate Toffee Cookie Bars

Lori Meyer

1 cup softened butter
1 cup white sugar
1 cup brown sugar
2 eggs
1 tsp vanilla
2 ½ cups flour

1 tsp baking soda
1 tsp baking powder
½ tsp salt
2 cups quick oats
1 bag milk chocolate toffee chips
1 bag semi-sweet chocolate chips

Cream together the butter and sugars. Stir in the eggs one at a time. Stir in the vanilla.

Stir in one cups of flour then the baking soda, baking powder and salt. Stir in the remaining flour. Stir in the quick oats. Stir in the chips.

Line an 11 x 15 inch baking pan with parchment paper. Pat dough mixture into pan. Bake for 18-20 minutes in a 350° preheated oven.

Marshmallow Fudge Bars

Twillia Hammond

1 cup oleo
2 cups sugar
4 eggs

¼ tsp salt
1 ½ cups flour
½ tsp baking powder

4 Tbsp cocoa
2 tsp vanilla
1 cup nuts

Bake in 10 x 15 pan in 350° oven for 20-25 minutes. Remove from oven and add 1 pkg miniature marshmallows, returning to oven for 3 minutes or until marshmallows are melted. Cool then frost.

Frosting

1 cup brown sugar ½ cup water 1 heaping Tbsp cocoa
Boil 3 minutes. Add 3 Tbsp oleo and 1 tsp vanilla. Cool and add powdered sugar. These freeze well.

Angel Food Cake Bars

Dolores Riley

1 Hospitality Angel Food Cake Mix
1 can lemon pie filling

Put in a 10 x 15 pan. Bake according to cake mix. After comes out of the oven, sprinkle with powdered sugar.



Easy Lemon Bars

Charlotte Young

1 pkg lemon cake mix
4 eggs
1 can lemon pie filling (15 $\frac{3}{4}$ oz)

In a large mixing bowl, beat the eggs and add the cake mix and blend well. Fold in the pie filling. spread in a greased jellyroll pan (15 x 18). Bake in a 350°, preheated oven for 18-20 minutes or until a toothpick inserted near the center comes out clean. Do not over bake. Cool on wire rack. Frost with a can of lemon frosting or Cream Cheese Frosting which follows:

I've used other combinations such as:

Spice cake mix and raisin pie filling/cream cheese frosting.

Chocolate cake mix and cherry pie filling/chocolate frosting.

Spice cake mix and apple pie filling/cream cheese frosting.—just use your imagination!

Cream Cheese Frosting

Charlotte Young

1 pkg (3 oz) cream cheese, softened
 $\frac{1}{2}$ cup butter, softened

2 cups powdered sugar
1 $\frac{1}{2}$ tsp vanilla extract

Beat cream cheese, butter and powdered sugar until smooth. Stir in vanilla. Spread over cake. Store in refrigerator. Yield: 30-35 servings.

Cherry Do-Dads

Lori Meyer

1 Cup Butter softened
1 $\frac{3}{4}$ Cups Sugar
Cream together. Stir in 4 Eggs, 1 at a time.
Stir in 1 tsp Vanilla

Stir in 3 Cups Flour
 $\frac{1}{2}$ tsp salt
1 $\frac{1}{2}$ tsp baking powder

Spread all but 2 Cups of this batter in a greased and floured Jelly roll pan. Spread 1 can of Cherry Pie Filling over this. Drop remaining batter in spoons full over pie filling. Bake at 350 for 30 – 35 minutes. When cool, dust with powdered sugar.

Caroline's Blue Ribbon Brownies

13 T butter (no substitutes)
6 ½ oz unsweetened chocolate, coarsely
chopped
1 ½ cups flour
¾ tsp baking powder
½ tsp salt

Caroline Mohling

4 eggs
2 cups sugar
1 ¼ tsp vanilla
1 ¼ cup coarsely chopped walnuts

Preheat oven to 325 °. Grease 13 x 9 inch baking pan.

In heavy saucepan, heat butter and chocolate over low heat, stirring constantly until chocolate is melted and smooth. Set aside to cool.

In small bowl, stir together flour, baking powder and salt and set aside. Beat eggs and sugar for 5 minutes until lemon colored and fluffy. Add the cooled chocolate mixture and vanilla and blend well. Add the flour mixture and mix well. Stir in the walnuts. Spread batter in greased pan and bake at 325° oven for 30 minutes. Cool on wire rack. Cut into bars. Makes 15 brownies.

Three Layer Mint Brownies

Barb Rydberg

Brownie Layer

2 squares unsweetened chocolate
2 sticks butter
4 eggs
2 cups sugar

1 cup flour
1 ½ tsp. vanilla
1 cup chopped nuts

Melt chocolate and butter in double boiler or microwave. Beat eggs and add sugar. Fold in the chocolate mixture. Add flour vanilla and nuts. Spread in a 9x13" pan and bake at 350° for 35 minutes.

Mint Layer

4 tbsp. soft butter
2 tbsp. milk
Green food coloring (3-5 drops)

2 cups powdered sugar
1 tsp. peppermint flavoring

Mix all ingredients, spread over brownies and cool.

Glaze

2 squares unsweetened chocolate
2 tbsp. butter

Melt together and dribble over mint layer. Smooth. Refrigerate to set and slice. Yield 50 pieces.

Sinful Chocolate Chip Cookie Brownies

Evelyn Moore

1 Betty Crocker Original Supreme Brownie mix
1 Betty Crocker Chocolate Chip Cookie mix

Mix brownies according to box directions and pour into greased 9 x 13 inch pan. Mix cookies according to package directions. Drop by rounded tablespoons into brownie batter. Press cookie dough down lightly. Bake 35-40 minutes. Cool completely.

Frost with Chocolate Ganache

12 oz pkg semi-sweet chocolate chips $\frac{3}{4}$ cup heavy whipping cream 6 Tbsp butter

In small saucepan, heat cream and butter until almost boiling stage. Pour over chocolate chips. Let stand 20 seconds. Stir until smooth and shiny. Pour over brownies and let set before cutting.

Two-Tone Fudge Brownies

Peg Colony

Fudge Layer

1 cup semi-sweet chocolate chips
 $\frac{1}{2}$ cup margarine softened
1 cup sugar
3 eggs

1 tsp vanilla
1 $\frac{1}{4}$ cup flour
 $\frac{1}{4}$ tsp soda
 $\frac{3}{4}$ cup chopped walnuts

Melt chocolate chips in microwave. Cool slightly. In mixing bowl, cream margarine and sugar. Add eggs and vanilla. Combine dry ingredients and add to batter. Stir in walnuts. Spread into a greased 13 x 9 x 2 baking pan. Bake at 350° for 16 to 22 minutes. Cool.

Cookie Dough Layer

$\frac{1}{4}$ cup margarine, softened
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{4}$ cup white sugar
3 Tbsp milk

1 tsp vanilla
1 cup flour
1 cup semi-sweet chocolate chips

Cream sugars and margarine. Add milk and vanilla. Add flour. Stir in chocolate chips. Drop over cooked brownies and spread. Cut into squares. Store in refrigerator. Makes about 4 dozen. Note: This layer is not baked and does not contain eggs.

Miscellaneous Desserts



What fun we had on our first Red Hat day at Mary K Mitchell's. in 2003. We had so much fun, we had another at Kay Mohling's house a few years later.



Fun Days Parade.....above: Darla Colony, Kathleen MacTaggart and Ruth Lininger
below: Peg Colony, Kathleen MacTaggart and Agda Alt



Kolaches (see bread section)

Ice Cream Dessert

2 ½ cups Rice Krispies or Rice Chex
1 cup angel flake coconut
1 cup chopped nuts (slivered almonds)
½ cup melted butter

Margaret Morgan

¾ cup brown sugar
½ gallon vanilla ice cream

Mix first four ingredients together and put on cookie sheet and toast for 35 minutes in 300° oven. Stir occasionally. Put in a large bowl and add ¾ cup brown sugar. Mix well. When cool, put ½ of mixture into a 9 x 12 inch pan. Spread ½ gallon vanilla cream over top. Put on remaining topping and put in freezer. Cut into squares to serve.

Chocolate Mint Dessert

Mary K. Mitchell

Cream:

1 cup butter
1 cup powdered sugar

Add:

4 squares unsweetened chocolate, melted
4 eggs
1 tsp peppermint extract
2 tsp vanilla
½ cup walnuts, chopped

Mix well. Put in foil cupcake papers and freeze.
Remove from freezer and let soften for 10-15 minutes before serving.

Frozen Mississippi Cream (Barb Peterson) Evelyn Moore

Place 3 eggs in medium mixing bowl and beat well.
Add 3 cups packed dark brown sugar. Beat again.
Add 1 cup all purpose flour and 1 ½ tsp soda; mix well.
Add 1 ½ tsp vanilla and 1 ½ cups chopped pecans. Mix well.

Put mixture into a greased 9 x 13 pan. Bake at 300° for 35 minutes. top will be crisp, nicely browned and pulling away from edges of pan. Remove from oven and cool completely! It will fall. Not to worry. When cool, use a small sturdy spatula to push down sides and scrape up bottom, turning pieces over and breaking up large pieces. Chop it up a bit. It should be caramely inside. Then fold in 2 cups heavy cream-whipped to stiff peaks. Freeze mixture. If desired, whip another cup of heavy cream and cover top of mixture. Also take a ½ oz. square of milk chocolate or semi-sweet and grate over top to your liking. It makes 8 large or 12 small servings. Sinful! Enjoy.

Frozen Custard (2 quarts)

2 cups milk
3 egg yolks
1 cup sugar (I usually use a little less)

Kathy Boyd

2 cups half and half
4 tsp vanilla



Cook until it is a custard. Fill freezer with milk.

My favorite memory has been when my mother was able to attend the Mothers Picnic. Also, the 100th anniversary was so special and the entry into the sanctuary of the Methodist Church was decorated with the long dresses of the time when the club had been established. Most favorite was during the celebration, my husband and I played the Whip-poor-will song on flute and guitar. Everyone sang ! It was fun !!!

Submitted by Kathy Boyd

Hot Fudge Sauce

2 cup sugar
1 cup milk
2 Tbsp flour
3 Tbsp cocoa

Dee Crowner

2 Tbsp white syrup
1 tsp vanilla
salt (pinch)

Bring to a boil and boil for 2 minutes. May store in refrigerator.

Butterscotch Sauce

½ cup brown sugar
½ cup white sugar
¼ cup butter

Dee Crowner

½ cup heavy cream
1 tsp vanilla

Bring to a rolling boil. May store in refrigerator.

Strawberry Dessert

2-3 oz pkg strawberry Jello
1 cup hot water
1-16 oz pkg frozen strawberries
2-8 oz pkg cream cheese

Charlotte Young

1 cup powdered sugar
2 cups Cool Whip
1 angel food cake

Dissolve gelatin in hot water. Add frozen strawberries. Set in refrigerator to cool. Mix cream cheese and sugar until smooth and add Cool Whip. Break angel food cake into pieces and mix with cream cheese/Cool Whip mixture. Pat the mixture in a 9 x 13 pan and cover with the strawberry mixture. Refrigerate until set.

Strawberry Cheesecake Trifle

2-8 oz pkg cream cheese
2 cups powdered sugar
1 cup sour cream
½ tsp. vanilla extract
½ tsp. almond extract
½ pint whipping cream (I use an 8 oz container of light cool whip_

Evelyn Moore

1 angel food cake, torn into bite sized pieces
2 quarts fresh strawberries, thinly sliced
3 Tbsp sugar
3 Tbsp almond flavored liqueur or almond extract to taste

In large bowl, cream together cream cheese, sugar, sour cream, extracts. Set aside. In small deep bowl whip cream, fold into cream cheese mixture. (I simply use cool whip.) Add cake pieces and set aside. Combine strawberries, sugar, and liqueur/extract. Layer together in large glass bowl, starting with strawberries, then adding cake mixture, finishing with strawberries. Cover with plastic wrap and chill well.

Dessert Pizza

1-20oz pkg refrigerated cookie dough
3 cups thawed whipped topping
1-8 oz. pkg cream cheese
2 cups assorted fruit

Margaret Morgan

powdered sugar to taste
(fruit might be sliced bananas, kiwi strawberries, halved grapes, blueberries, pineapple bits or any fruit you like)

Heat oven to 350°. Press dough evenly into a 12" pizza pan. Bake 15-20 minutes or until golden brown. Cool in pan. Place cookie crust on a serving plate if desired. Mix cream cheese, powdered sugar and whipped topping. Spread on crust and decorate with fruit. Serve immediately or refrigerate until ready to serve. Makes 12 servings.



Cherie Hernandez cheerfully completes her initiation tasks in 2011.

Fruit Pizza

Margaret Probasco

Crust: (makes two)

½ cup granulated sugar
½ cup powdered sugar
½ cup BUTTER
½ cup vegetable oil
1 egg
2 cups plus 2 Tbsp flour
½ tsp of cream of tartar
½ tsp soda
1 tsp vanilla

Cream Cheese Filling:

8 oz cream cheese
1/3 cup sugar
1 tsp vanilla

Fruit Layer:

Any fruit you like.
(Arrange the fruit in pretty design and top with the glaze. It keeps the fruit from turning dark.)

Citrus Glaze:

½ cup water
½ cup orange juice
2 Tbsp lemon juice
1 heaping Tbsp cornstarch

Mix the crust ingredients together until well blended. Grease 2 - 12 inch pizza pans. Divide the dough between the two pans. Flatten with your hands. Make a rim around the edge. Bake at 350° for 10 to 12 minutes. Watch it bake. If begins to hump, prick with a fork. If it is getting too thick at the edge, flatten with a fork and continue to bake. When golden brown remove from the oven and cool. When cool carefully move to a FLAT serving tray or leave in the pizza pan. Spread the cream cheese filling mixture over the cooled crust. Arrange your fruit and completely cover with the glaze. The glaze should be made by boiling all glaze ingredients for one minute and cool before spreading over the fruit.

The second crust can be frozen. To use, just thaw and use the cream cheese mixture, fruit and cool glaze.

Chocolate Pizza

Margaret Probasco

12 oz semi-sweet chocolate chips
1 pound almond bark
3 Tbsp Crisco
2 cups mini marshmallows

2 cups Rice Krispies
½ cup flaked coconut
red and green Maraschino cherries for decoration

Melt the chocolate chips, 14 oz of the almond bark and the Crisco. When melted stir in the Rice Krispies, marshmallows and coconut. Spread in a 12 inch pizza pan. Decorate with the maraschino cherries. Red and green for Christmas. Red for Valentine's Day etc. Melt the remaining 2 oz of almond bark with a little Crisco and drizzle over the top of the pizza. Refrigerate until firm. Store at room temperature.

Apple Fritters

Joan Belknap

2 cups flour
¾ tsp soda
½ tsp. salt
2 Tbsp sugar
¼ tsp nutmeg

2 eggs
1 1/3 cup sour milk
2 Tbsp shortening
2 cups diced apples

Mix dry ingredients. Mix eggs, milk and shortening and add the dry ingredients. Fold in the apples. Drop by spoonfuls into hot fat or deep fat fryer and fry to a rich golden brown. Put on paper towels to drain, and while warm, put in a bag with some sugar and shake to coat the fritter with sugar.

Apple Crunch

Mary K Mitchell

3 medium sized apples
¾ cup quick cooking oatmeal
¾ cup brown sugar
½ cup flour

½ cup butter
1 tsp cinnamon
½ cup chopped pecans (optional)

Slice apples into greased baking dish. Combine other ingredients and sprinkle over apples. Bake at 350° for about ½ hour or until apples bubble.

Caramel Apple Dessert Squares

Charlotte Young

1 ½ cups flour
1 cup quick cooking oatmeal
½ cup firmly packed brown sugar
1 tsp baking soda
½ tsp salt

1 cup cold margarine/or butter
1 cup walnuts or pecans
20 caramels, unwrapped
1-14 oz can of sweetened condensed milk
1-21 oz can apple pie filling

Preheat oven to 375° F.

In large bowl, combine the flour, oatmeal, brown sugar, baking soda, and salt. Cut in margarine until crumbly. Reserve 1 ½ cups of crumb mixture. Press the remainder on the bottom of a 13 x 9 inch greased baking pan. Bake for 15 minutes.

Add the nuts to the reserved crumb mixture.

In heavy saucepan, over low heat, melt the caramels with the sweetened condensed milk, stirring until smooth. Spoon apple pie filling over the crust—top with caramel mixture—then the reserved crumb mixture. Bake 20 minutes or until set. Serve warm with ice cream. Makes about 10-12 servings.

Four Layer Dessert

Kay Mohling

1½ c flour	1 c. powdered sugar	1 small package instant
1½ stick butter (softened)	1 c. Cool Whip	vanilla pudding mix
½ c. chopped nuts	1 small package instant	4 c milk
8 oz. cream cheese	chocolate pudding mix	8 oz container Cool Whip
		Chocolate bar

First Layer - Mix flour, butter, and chopped nuts. Press into bottom of 9x13 pan. Bake 15 minutes at 350°. Cool

Second Layer - Mix cream cheese, powdered sugar, and 1 c. Cool Whip. Spread on cooled first layer.

Third layer - Mix pudding mixes and milk, carefully spread on top of 2nd layer.

Fourth Layer - Carefully spread Cool Whip on top, add curls of chocolate.

Refrigerate several hours before serving.

Cherry Squares

Twilla Hammond

2 sticks oleo	4 eggs	1 can cherry pie filling
1 tsp vanilla	3 cups flour	
1 ¾ cup sugar	1 ½ tsp baking powder	

Blend oleo and vanilla together.

Add sugar and beat well. Add eggs one at a time, beating well. Add flour and baking powder. Beat very well. Save about 1 cup of batter for top. Spread into greased 11 x 15 inch pan. Spread cherry pie filling on top. Spoon the remaining batter on in dabs. Bake at 350° for 45 minutes. When slightly cool, drizzle powdered sugar frosting on top. This freezes well. You may also use blueberry, apricot, pineapple or any kind of pie filling you wish. I often use blueberry too.

Pecan Pumpkin Crumble

Dolores Riley

1 cup sugar	1-16 oz can pumpkin
1 ½ tsp pumpkin spice (or 1 tsp cinnamon, ¼ tsp ginger and ¼ tsp cloves)	1-13 oz can evaporated milk
2 eggs	1 box yellow cake mix
	½ cup melted margarine
	½ cup chopped pecans

Heat oven to 350°. In a large bowl combine sugar, spices, eggs, pumpkin and milk. Mix well. Pour into ungreased 9 x 13 inch pan. Sprinkle with cake mix. Drizzle evenly with margarine. Then sprinkle on the chopped pecans. Bake 40 to 50 minutes. Chill. Cut into squares. Serve with whipped cream. Refrigerate leftovers.

Rice and Raisins

Joan Belknap

1 cup rice (not minute rice)
milk
 $\frac{3}{4}$ tsp. salt

1 $\frac{1}{2}$ cups water
 $\frac{1}{2}$ cup raisins (more if desired)
 $\frac{1}{2}$ cup sugar

Cook the rice in water and salt. As water is absorbed, add milk to supply the rest of the liquid. Add as much milk as needed to make the rice smooth but not soupy. When rice is tender, add raisins and sugar and heat about 1 minute until raisins soften. Serve in bowls. May be served plain or with cinnamon. It also tastes good cold.

This is a dish we had often when I was a kid. I think it grew out of the depression when food had to stretch a long way. We often ate it as dessert.

Julie's Angel Food Cake Roll

Evelyn Moore

Bake 1 angel food cake mix mixed according to package directions in jelly roll pan, that has been lined with waxed paper. When slightly cooled, invert onto powdered sugar covered towel and roll up.

Filling: Blend together

1-8 oz carton cool whip
1-8 oz carton flavored yogurt (strawberry is great)
1 pkg dry instant vanilla pudding.

Unroll cake, put mixture on cake, reroll. Freeze overnight or keep 4 hours in refrigerator prior to serving.

Chocolate Dumplings

Evelyn Moore - from my Mom

1 cup brown sugar
2 $\frac{1}{2}$ cups water
1 $\frac{1}{2}$ Tbsp cornstarch

2 Tbsp butter
 $\frac{1}{3}$ cup cocoa
pinch of salt

Combine the above ingredients in heavy skillet, cook until thick, stirring constantly.

1 cup flour
3 Tbsp cocoa
2 tsp baking powder
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ cup sugar

3 Tbsp margarine
1 egg
 $\frac{1}{3}$ cup milk
1 tsp vanilla

Sift dry ingredients, add oleo, egg, milk and vanilla. Drop by spoonful into hot sauce and simmer about 20 min covered with tight lid. Serve warm with cream or cool whip if desired.

Hot Curried Fruit

Mary K. Mitchell *(Paula Deen, 2007)*

1 stick butter, melted
½ cup brown sugar
1 Tbsp curry powder
1 lemon, juiced
1 cup fresh pineapple chunks, cut into
1-inch pieces

6 small apricot halves, pitted and peeled
2 pears, peeled, cored and quartered
2 peaches, peeled, cored and quartered
20 maraschino cherries
½ cup chopped pecans

Preheat oven to 325° F. Stir butter, brown sugar, curry and lemon juice together in a small bowl. Combine all the fruit in a large baking dish and stir together with remaining ingredients. Sprinkle butter mixture over fruit and bake in preheated oven for 1 to ½ hours, basting often.

Red Bean Dessert

Ashlynn Lough *A typical Chinese dessert*

2 cups dried red azuki beans, soaked 1-2 hours
2 ½ litres (10 cups) water
250 g (8 oz) sugar
10 pandan leaves or pandan essence
½ cup coconut cream

Drain the soaked red beans and put into 2 ½ litres of water. Bring to the boil and simmer, uncovered, for 40 minutes. Add the sugar and pandan leaves and cook for a further 10 minutes. Put into individual bowls and serve while still warm. Accompany by coconut cream.

Helpful hint: Do not confuse the small red azuki beans with the much larger red kidney beans.

"This Chinese favorite, believed to be very nutritious, is more likely to be served as a between-meal snack or afternoon tea than as a dessert."



Doris King
and Rita
Roberts in
the red hat
gear



Rhubarb Crisp

6 cups chopped rhubarb
1 ½ cups sugar
3 Tbsp cornstarch

Marsha Myers

1 ½ cups water
2 eggs beaten
1 ½ tsp vanilla

Topping

1 cup whole wheat flour
¾ cup oatmeal
1 cup brown sugar
½ cup wheat germ or ground flax seed

½ cup butter
1 tsp cinnamon
½ cup sunflower seeds
½ cup nuts

Cut butter into flour and oats til crumbly. Add nuts.

Boil cornstarch, sugar and water until thick. Remove from heat and beat in eggs and vanilla. Pour sauce over rhubarb in 9 x 13 baking pan. Cover with topping and bake at 350° for about an hour.

Rhubarb Torte

Bev Witt

1 cup flour
dash of salt
2 Tbsp sugar
½ cup oleo

1 ¼ cup sugar
2 Tbsp flour
½ cup cream
3 egg yolks
2 ½ cup rhubarb

3 egg whites
¼ tsp cream of tartar
6 Tbsp sugar

Blend flour, salt, sugar and oleo until crumbly. Pack in 9 x 9 pan and bake at 325° oven for 15 to 20 minutes. Combine sugar, flour, cream, egg yolks and rhubarb in saucepan and cook until thick and rhubarb is tender. Cool and pour over crust. Make meringue from egg whites, cream of tartar and sugar. Bake until brown.

Soft Caramels

Jean Riggle

2 cups sugar
1 ¾ cup white corn syrup
2 cups cream (or 2-8 oz cans evaporated milk)

1 cup butter
1 tsp vanilla

Boil sugar, corn syrup, half the cream and butter. Stir in the second half of the cream and butter while candy is boiling. When candy forms soft ball in cold water, remove from heat. Add vanilla and beat until thick. Pour into buttered dish (9 x 13) and cut into cubes. Wrap in waxed paper.

Peanut Brittle

½ cup water
2 cups granulated sugar
1 cup high quality white corn syrup (Karo)

Ellen Colony

2 cups raw Spanish peanuts
1 Tbsp baking soda (fresh purchased)

Line a sheet cake pan, including up the sides with all one piece of parchment paper.

In a heavy 4 quart pan (I use an old pressure pan) bring water, sugar and karo to a boil. Boil to 245° F – yes- use a candy thermometer! Stir as the mixture warms and occasionally as it cooks.

Add 2 cups raw Spanish peanuts and cook to 300° F stirring occasionally. Note: watch it as it goes from 280° to 300° quite fast. At 300 remove the thermometer, take off heat, add 1 tablespoon baking soda. Fresh purchased baking soda is best and sift if there are lumps. Stir quickly as mixture foams up and (using a large heat resistant spatula) pour out on sheet cake pan quickly and as evenly as you can. Do not spread to level as, that affects the final thickness of the brittle. I want my brittle thick and porous. Scrape out pan and fill pan with water. If syrup hardens in pan, it may take days to soak it clean.

Allow brittle to cool to room temperature. Peel parchment paper off and keep the paper for another batch or for another use. Crack the brittle, from the back side with a small mallet or knife handle.

Store airtight. do not refrigerate because brittle will absorb moisture as it warms. The crumbs left over when you crack the brittle are good for topping ice cream or coffee cake.

If this sounds just awful – come over for a lesson. It is really simple – just learn the tricks.
Ellen

Almost Turtles

4 cups semi-sweet chocolate chips
14 oz can sweetened condensed milk
13 oz marshmallow creme

Margaret Probasco

1 tsp vanilla
1 pound broken pecans
1 pound caramels

Unwrap the caramels and cut into fourths or sixths. This is the tedious part of this receipt. Then melt the chips, marshmallow crème and milk. Stir often to blend well. Add the vanilla, nuts and caramels. Mix carefully. Quickly drop by spoonful on cookie sheet covered with oiled wax paper. These like to stick. Work quickly because it sets up fast.

Take your choice. Both take time but are worth it. Makes a bunch.

Pecan Delights

2 ¼ cups packed brown sugar
1 cup butter
1 cup light corn syrup
1/8 tsp salt
1 tsp vanilla

Margaret Probasco

14 oz sweetened condensed milk
1 ½ pounds whole pecans
12 oz semi-sweet chocolate chips
12 oz milk chocolate chips
2 Tbsp Crisco

In a large saucepan combine the first four ingredients (brown sugar, butter, syrup and salt). Cook over medium heat until sugar is dissolved. Gradually add the milk and mix well. continue cooking until candy thermometer reads 248°. Remove from heat, add vanilla, blend well, fold in pecans. Drop by spoon on cookie sheet lined with parchment paper. Chill until firm. Melt the chocolate chips with the Crisco. with a fork, dip each piece in the warm chocolate. Place on greased wax or parchment paper to cool. When chocolate is set, store in a tight container in a cool place.

This candy is very much like Turtles. Yes it is a lot of work but they are good. If you don't like the idea of dipping the candy I am adding another Turtle receipt.

Meeting report, a little the worse for the wear, at the home of Agda Alt, no date known. Perhaps Margaret can remember what she read at the meeting. Is anyone relieved that we no longer sing the song at EVERY meeting.

Members of North Liberty Club Meet With Mrs. J. A. Alt

NORTH LIBERTY — When the Poor-Will club met Saturday afternoon in the home of Mrs. Joe Alt, east of here. Mrs. Guy Myers, secretary reported 30 members and four guests, Mrs. L. O. Wolfe, Mrs. Gregg Daniels, Mrs. Antoine Wagner and Mrs. Emma Alt present.

Mrs. Milo Novak presided during the business meeting. Minutes and roll call were given and Mrs. Carl Roup gave the treasurer's report. A card of appreciation was read from Mrs. William J. Schmeizer of North Liberty.

Mrs. Byron D. Cogan led the club in singing the Whip-Poor-Will song.

Margaret Novak read "February's Gifts." Marianne Wells and Margaret Novak were in charge of several contests.

Refreshments were served by the hostess.

Next meeting will be held at the home of Richard A. Young, March 1st.

Miscellaneous



Mary Beth

Nancy



Elaine



Nancy



Linda



Cheryl



Theresa



Aila



Carol



Daisy



Beth



Darlene



Erma



Vivian



Doris



Grace



Rita



Phyllis



Lucy



Kathleen



Patty



Virginia



Cherie

Whip-poor-will Song

1. I love to stray by the wood-y rill where ev'-ning sha-dows play, And
 2. Oh soft he trills his ev' ning song by bre-ezes born a- long, A
 3. It calls to mind the old, old home so ma- ny miles a- way, With

hear the song of the whip poor will as he sings his ev'-ning lay.
 saddened fe-eling o'er me creeps as I lis ten to his song.
 long lost friends I have oft-times heard him sing his ev'- ning lay.

will O List Whip-poor-will O List As he sings his ev'-ning song, sweet song Whip-poor-

will O List Whip-poor-will O List As he sings his ev'- ning song, sweet song.

recopied 1982

Words and music
to the official
Whip-Poor-Will
song

The Club founders



Charter members

Top row l-r: Mattie Myers*, Blanche Young, Lula Schultz*, Cadence George
 Bottom row l-r: Etta Schultz*, Edna Myers, Maude Young, Madge Young*, Maude Myers
 Not pictured: Eda George

*denotes Charter Officers

Orange Butter**Letha Voight**

2 sticks oleo or butter
2 Tbsp powdered sugar

Cream above ingredients and then add:
3 Tbsp orange marmalade

Serve on favorite bread or rolls. Especially good with Black Forest bread.

Apple Butter**Peg Colony**

6 cups thick applesauce
3 ½ cups sugar
1 ½ Tbsp vinegar

1 Tbsp cinnamon
½ tsp salt

Cook enough apples to make 6 cups applesauce. Put through a food mill. Mix the sauce, sugar, vinegar, cinnamon and salt. Place in heavy pan and bake 1 ½ hours at 325°. Stir every 25 minutes. Note: I double this recipe and bake a little longer than 1 ½ hours.

Zucchini Relish *(my nephew won't eat any other kind)* **Dee Crowner**

10 cups ground zucchini with peel
8 ground green peppers
4 ground red peppers
4 cups ground onions
5 Tbsp salt

5 cups sugar
2 ½ cups vinegar
1 tsp celery seed or to taste
2 tsp nutmeg

Mix ground vegetables together and sprinkle with 5 tablespoons salt. Let stand overnight. Squeeze out juice until quite dry. Combine vegetables, sugar, vinegar, celery seed and nutmeg. Heat to dissolve sugar and vegetables and bring to a boil. Simmer for 30 minutes. Makes around six quarts.

Corn Relish

Ingredients A

1 packet corn
1 cup chopped celery
1 medium green bell pepper
1 cup chopped seeded tomatoes
½ cup diced pimentos
½ cup chopped red onions

Mix ingredients A in a bowl.

Whisk ingredients B together and pour over A. Mix and refrigerate overnight or a couple of hours before serving.

Ashlynn Lough

Ingredients B

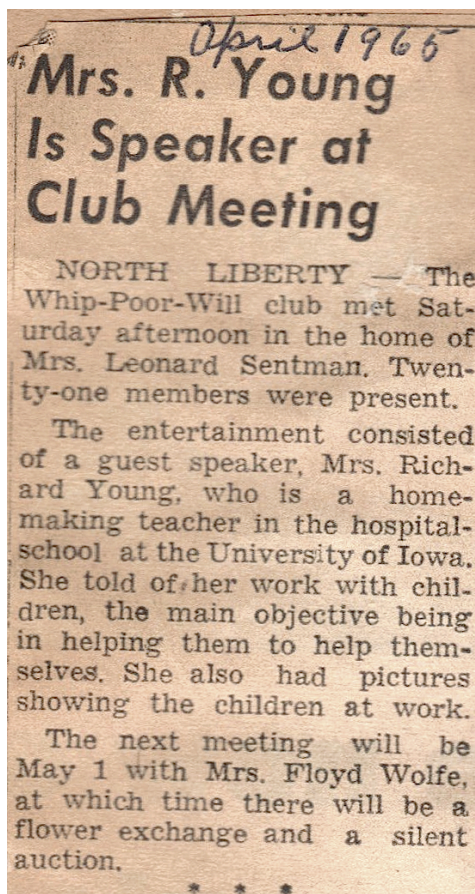
1 cup picante sauce
1 Tbsp canola oil
1 Tbsp lemon juice
1 garlic clove, minced
1 Tbsp sugar
½ tsp salt

Dry Rub for Meats to Grill

¼ cup paprika
1 Tbsp brown sugar
2 tsp salt
1 tsp celery salt
1 tsp salt

Dee Crowner

1 to 3 tsp cayenne pepper (to taste)
1 tsp dry mustard
1 tsp garlic salt
1 tsp onion salt



Meeting report from April 1965, at the home of Erma Sentman. A silent auction sounds intriguing!

Two marinade recipes that may help prevent cancer... submitted by Marsha Myers

“Last summer we reported some welcome news for people who avoid grilling beef or chicken because they’ve heard that meats cooked at high temperatures form cancer-causing compounds. We told you about a marinade or barbecue sauce you can prepare that will dramatically reduce these potentially harmful compounds, called heterocyclic amines. the recipe was developed by Jim Felton, PhD, and his colleagues at the Lawrence Livermore National Laboratory in California, and we’re running it again for readers who may have missed it the first time around. For variety, we’ve also added a second recipe that has the same beneficial effect, from Pratibha Nerurkar, PhD, and her colleagues at the Cancer Research Center, University of Hawaii.”

“Note: Marinades and barbecue sauces contain similar ingredients. Meat is soaked in a marinade so that the seasonings flavor it while the liquid softens tough fibers. A barbecue sauce is brushed over the food as it is grilled, imparting flavor. Both of these recipes will do their job as either a barbecue sauce or a marinade.” Nissa Simon.

Lawrence Livermore National Laboratory Recipe

½ cup packed brown sugar	¼ cup cider vinegar
3 cloves garlic, crushed	3 Tbsp lemon juice
1 ½ tsp salt	6 Tbsp olive oil
3 Tbsp prepared mustard	

Mix thoroughly. “We’re still not sure why this sauce cuts down the levels of these compounds, but it does,” notes Felton. “He says the specific proportions are less important than the combination of ingredients, so adjust it to your taste.”

University of Hawaii Recipe

1 clove garlic, crushed	½ cup soy sauce
1 piece (½ inch) unpeeled ginger, minced	½ cup water
2 tsp brown sugar	

Mix thoroughly. “We usually put the meat or chicken together with the sauce in a sealable plastic bag and refrigerate it overnight,” says Nerurkar. “That way it’s ready to cook for dinner the next evening.”

Information You Can Use

Whip-poor-wills

1971
The Whip-Poor-Will Club of North Liberty will hold its Annual Mother's Day Picnic on Friday at 12:30 p.m. at the home of Mrs. Delmon L. Kincade, the west side of Highway 218, 2 blocks south of the road to the Coralville Dam. Inactive members are invited.

1971 notice of the Mother's Picnic at Laurene Kincade's house.

Memorial Service Held at Meeting North Liberty Club

NORTH LIBERTY—Mrs. Byron Cogan entertained the Whip-Poor-Will club members at her home Saturday afternoon. A short service was held in memory of one of the members, Mrs. Hazel Allen Alt. Mrs. Preston Koser read a poem and Mrs. Bert Myers sang, "A Perfect Day."

The club made plans for their annual Mother's day picnic. The picnic will be held at the home of Miss Grace George, June 18th.

Mr. and Mrs. Lester Stoner spent Monday and Tuesday at Muscatine.

A number of families held a picnic dinner at the state quarry Sunday. Mr. and Mrs. Walter Albright and Mrs. Cress of Cedar Rapids attended.

ROBERT FROST:

When a friend calls to me from the road
And slows his horse to a meaning walk,
I don't stand still and look around
On all the hills I haven't hoed,
And shout from where I am, What is it?
No, not as there is a time to talk.
I thrust my hoe in the mellow ground,
Blade-end up and five feet tall,
And plod: I go up to the stone wall
For a friendly visit.

Liquid Measures

1 tsp = 60 drops
1 cup = 8 fl. oz. = 1/2 pint = 237 ml.
2 cups = 16 fl. oz. = 1 pint = 474 ml.
4 cups = 32 fl. oz. = 1 quart = 946 ml.
2 pints = 32 fl. oz. = 1 quart = 0.964 liters
4 quarts = 128 fl. oz. = 1 gallon = 3.784 liters
8 quarts = one peck
4 pecks = one bushel
dash = less than 1/4 teaspoon

Dry Measures

3 teaspoons = 1 tablespoon = 1/2 ounce = 14.3 grams
2 tablespoons = 1/8 cup = 1 fl. oz. = 28.3 grams
4 tablespoons = 1/4 cup = 2 fl. oz. = 56.7 grams
5 1/3 tablespoons = 1/3 cup = 2.6 fl. oz = 75.6 grams
8 tablespoons = 1/2 cup = 4 oz. = 113.4 grams = 1 stick butter
2 tablespoons = 3/4 cup, = 6 oz. = .375 pound, = 170 grams
32 tablespoons = 2 cups = 16 oz. = 1 pound = 453.6 grams
64 tablespoons = 4 cups = 32 oz. = 2 pounds = 907 grams

Candy Temperatures and Descriptions

Name.....	Temp	Description
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Thread	223-235* F.....	The syrup drips from a spoon, forms thin threads in water
Soft ball.....	235-245* F.....	The syrup easily forms a ball while in cold water, but flattens once removed
Firm ball.....	245-250* F.....	The syrup is formed into a stable ball, but loses its round shape once pressed
Hard ball	250-266* F.....	The syrup holds its ball shape, but remains sticky
Soft crack.....	270-290* F.....	The syrup will form firm but pliable threads
Hard crack...	300-310* F.....	The syrup will crack if you try to mold it
Caramel	320-350* F.....	The sugar syrup will turn golden at this stage

Are you out of This? Try using this instead.

allspice - 1 teaspoon.....	1/2 teaspoon cinnamon + 1/2 teaspoon ground cloves
baking mix, such as Bisquick® - 1 cup	1 cup flour + 1-1/2 teaspoons baking powder + 1/2 teaspoon salt + 3 tablespoons solid shortening (such as Crisco®)
baking powder	1/4 teaspoon baking soda + 1/2 teaspoon cream of tartar.
bread crumbs - 1 cup	3/4 cup cracker crumbs.
bread crumbs, seasoned - 1 cup.....	1 cup plain bread crumbs + 1 tablespoon grated parmesan cheese + 2 teaspoons all purpose seasoning + 1/8 teaspoon garlic powder.
chicken or beef broth.....	1 cup hot water + 1 teaspoon instant bouillon granules or 1 bouillon cube.
brown sugar - 1 cup.....	3/4 cup granulated sugar + 1/4 cup molasses
butter	an equal amount of regular margarine. Do not use lowfat spread or light margarine for baking.
buttermilk - 1 cup.....	1 tablespoon vinegar or lemon juice + enough milk to equal 1 cup
chocolate, semi-sweet 1 square (1 oz.)	3 tablespoons chocolate morsels; or 1 square (1 oz.) unsweetened chocolate + 1 tablespoon sugar.
chocolate, unsweetened 1 square (1 oz.)...	3 tablespoons unsweetened cocoa + 1 tablespoon shortening or vegetable oil.
cocktail sauce - 1 cup	1 cup ketchup + 2 tablespoons horseradish (or to taste)
Confectioners' sugar.....	1 cup granulated sugar + 1 tablespoon cornstarch; Process in a blender until powdery.
cornstarch - 1 tablespoon	2 tablespoons flour
corn syrup.....	Dissolve 3/4 cup sugar in 1/4 cup hot water. Cool to room temperature before using.
cream - 1 cup	3/4 cup milk + 1/4 cup melted butter or 1 use cup evaporated milk
1 egg	1/4 cup egg substitute
flour, self-rising - 1 cup	1 cup all-purpose flour + 1-1/2 teaspoons baking powder + 1/2 teaspoon salt.
garlic, 1 clove minced	1/8 to 1/4 teaspoon dry minced garlic; or 1/8 teaspoon garlic powder.
honey - 1 cup	1-1/4 cups sugar + 1/3 cup water
Italian seasoning.....	1 teaspoon oregano + 1 teaspoon basil + 1 teaspoon sage.
ketchup (to use in a recipe) - 1 cup	1 cup tomato sauce + 1/4 cup sugar + 2 tablespoons vinegar
lemon juice - 1 teaspoon.....	1/2 teaspoon vinegar
milk, whole - 1 cup.....	1/2 cup evaporated milk + 1/2 cup water
molasses - 1 cup	1 cup honey
mustard, dry - 1 teaspoon.....	1 tablespoon prepared mustard.
oil - 1 cup.....	1 cup melted solid shortening or 1 cup melted margarine
onion - 1 cup chopped	1/4 cup dry minced onion or 1 teaspoon onion powder
pumpkin pie spice - 1 teaspoon.....	1/2 teaspoon cinnamon + 1/4 teaspoon ginger + 1/8 teaspoon nutmeg +1/8 teaspoon ground cloves.
ricotta cheese - 1 cup	1 cup cottage cheese + 1 tablespoon skim milk
self-rising flour - 1 cup	2 tsp. baking powder + 1/4 tsp. salt + enough all purpose flour to equal 1 cup
shortening - 1 cup.....	1 cup butter or margarine.
sour cream - 1 cup.....	1 cup plain yogurt; or 1 tablespoon lemon juice + enough evaporated milk to equal 1 cup.
tapioca, as a thickener - 1 tablespoon	3 tablespoons flour
tartar sauce - 1/2 cup	6 tablespoons mayonnaise or salad dressing + 2 tablespoons pickle relish
tomato puree - 1 cup	2 tablespoons tomato paste + enough tomato sauce to equal 1 cup
tomato sauce - 1 cup	1 can(3 oz) tomato paste + 1/2 cup water
tomatoes, canned - 1 cup.....	Simmer 1-1/3 cups fresh tomatoes wedges for 10 minutes
vinegar - 1 teaspoon.....	2 teaspoons lemon juice.
whipped cream	Prepare whipped topping mix or use frozen whipped topping such as Cool Whip®
wine.....	1/2 cup grape juice
yogurt, plain (in a recipe).....	Use an equal amount of sour cream

Have You Ever Wondered What They Mean By a “Slow” Oven Temp?

Fahrenheit (degrees F) Celsius (degrees C).....Gas NumberOven Terms

225 degrees F	110 degrees C ...	1/4	Very Cool
250 degrees F	130 degrees C ...	1/2	Very Slow
275 degrees F	140 degrees C ...	1	Very Slow
300 degrees F	150 degrees C ...	2	Slow
325 degrees F	165 degrees C ...	3	Slow
350 degrees F	177 degrees C ...	4	Moderate
375 degrees F	190 degrees C ...	5	Moderate
400 degrees F	200 degrees C ...	6	Moderately Hot
425 degrees F	220 degrees C ...	7	Hot
450 degrees F	230 degrees C ...	8	Hot
475 degrees F	245 degrees C ...	9	Hot
500 degrees F	260 degrees C ...	10	Extremely Hot
550 degrees F	290 degrees C ...	10	Broiling

What, exactly, is in those cans?

Picnic = 1¼ cups

No. 300 = 1 3/4 cups

No. 1 Tall = 2 cups

No. 303 = 2 cups

No. 2½ = 3½ cups

No. 3 = 4 cups

No. 5 = 7 1/3 cups

No. 10 = 13 cups

No. 3 cylinder = 5 3/4 cups

Try These Sweetener Substitutes

1 Cup molasses..... 1 Cup of honey

Honey equal parts molasses or corn syrup

Honey 1 Cup granulated sugar + 1/4 liquid

Corn Syrup 1 Cup granulated sugar + 1/4 Cup liquid

1 Cup brown sugar 3/4 granulated sugar + 1/4 molasses

1 Cup granulated sugar 1 1/3 Cups Powdered Sugar (confectioners)

Try These Dairy Substitutes

1 Cup milk	1/2 Cup evaporated milk + 1/2 Cup water
1 Cup buttermilk	1 Cup sweet milk + 1 Tbsp lemon juice or vinegar
1 Cup buttermilk.....	2/3 Cup plain yogurt + 1/3 Cup sweet milk
1/2 Cup reconstituted dry milk, nonfat.....	1/4 Cup water
1 Cup reconstituted dry milk, nonfat.....	1 Cup skim milk

Heavy cream can be substituted with equal parts of evaporated skim milk.

Soy milk can be substituted in recipes for evaporated or condensed milk.

Applesauce can be substituted for milk and butter in mashed potatoes, although it is a different flavor. But it is still tasty, and less fat per serving overall. Experiment with herbs and spices!

1 Cup sour cream.....	1 Cup plain yogurt
1 Cup plain yogurt.....	1 Cup buttermilk

Miscellaneous Inspiration



Ladies and their parasols on the Fun Days float during our 100th Anniversary year.

Recipe for a New Day

submitted by Margaret Probasco

Cream a little tolerance
With each thought today.
Whip that smile into a laugh
And fold in tenderly.

Add lots of soothing syrup,
A little foolishness;
Garnish well with bits of love,
Serve warm with thoughtfulness.

I found this recipe in an old cookbook and felt it was worthy of reprinting.

Ode to My Cookbook

submitted by Darla Hardwick
from Healthy Exchanges Newsletter

My cookbook was a gift on the day I was wed.
A 30-year testimony of a family well fed.
The pages are sticky with ingredients devoured.
The cover is frayed, greased and floured.

I marked all the recipes that brought fame to me.
Cakes and cookies served at each social tea.
"Too dry", "too moist", "serves 5 and not 10."
The data's all there, the where and the when!

There's a note from a child or another.
"I have gone skating with Nick and his brother."
A fourth-grade math paper is marked 92.
We mixed multiplications tables along with the stew.

"Hi, Mom!" simply stated and meant in affection,
Is scribbled on a page in the candy section.
Small hands scribbled while they "helped bake,"
or played in the pie dough or stirred the cake.

Altitude adjustments and suggested brands names,
blend well with the traces of tick-tack-toe games.
A news clipping marks the dessert section for me.
It says the last child has received her degree!

My cookbook, my diary, scrapbook and guide
With it I coped, baked, roasted or fried!
The book now lies open at "Cooking for Two."
It's a challenge, but one I am glad to pursue!

Special Treat

submitted by Joan Belknap

Blend equal parts of Faith and Hope mixed well with Charity;
Stir in Good Will and Sweet Content and Precious Memory.
Add Kindness, Helpfulness and Joy; of Gratitude don't spare;
Then drop by drop Love's Essence sweet, and Praises freely share.
And don't forget such spices rare as Laughter, Smiles and Fun,
Taste often for the best results, ('Tis sweet to mince upon).
Now add a Thankful Heart and then, the recipe's complete,
Your "Merry Christmas" all will like ... so try the season's treat.

--Esther Lloyd Dauber ("Special Treat")

from: <http://www.quotelady.com/subjects/christmas.html>



Fun Days Parade, 100th Anniversary Yeaar



The Honey Bee: Amazing Facts and Feats

Honey bees must visit some 2 million flowers to make one pound of honey.
Honey bees fly about 55,000 miles to bring in enough nectar to make one pound of honey.
About one ounce of honey would fuel a honey bee's flight around the world.
Honey bees have been producing honey from flowering plants for about 10-20 million years.
The average honey bee worker makes 1/12 teaspoon of honey in her lifetime.
Honey bees contribute 8 to 10 billion dollars to the U.S. economy yearly.

Honey bees have four wings that are latched into pairs by hooks.
There are an estimated 200,000 beekeepers in the United States.
Honey bees are the only insects that produce food for humans.
The male honey bee, the drone, has a grandfather but no father.
The average honey bee flies between 12 and 15 miles per hour.
A honey bee flaps its wings about 12,000 times per minute.



A honey bee worker visits more than 2,000 flowers on a good day.
Honey bees communicate with one another by smell and dances.
The average summertime honey bee lives only about 28 to 35 days.
There are 3 million plus honey-producing colonies in the United States.
A honey bee visits between 50 and 100 flowers during one collection trip.
A typical healthy hive may contain up to 60,000 honey bees during peak times.

Honey bees make an average of 1,600 round trips in order to produce one ounce of honey.
Bees will travel as far as one or two miles from the hive to gather nectar.
Honey bees from a typical hive visit approximately 225,000 flowers per day.
Queen bees will lay as many as 2,000 eggs on a good day -- an average of one every 45 seconds.
A good queen bee will lay between 175,000 and 200,000 eggs per year.
The average central temperature of the brood nest is kept between 92 - 95 degrees Fahrenheit.

Beeswax production in most hives is only about 1.5% to 2.0% of the honey yield.
Approximately eight pounds of honey is eaten by bees to produce one pound of beeswax.
The Americas have no native honey bees -- early pioneers first brought them from Europe.
Honey bees pollinate approximately 25% of all the foods humans consume.
Besides honey, honey bees produce wax and propolis, gather pollen, and produce royal jelly.
A typical foraging honey bee will work herself to death in about three weeks.